

THE NATIONAL PROVISIONER

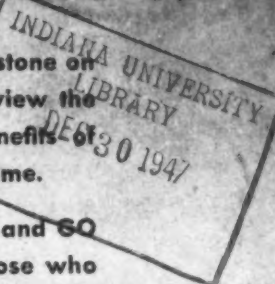
DECEMBER 27 • 1947

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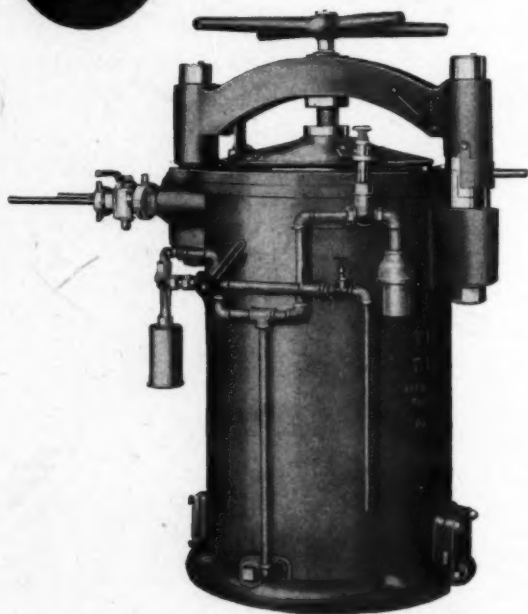


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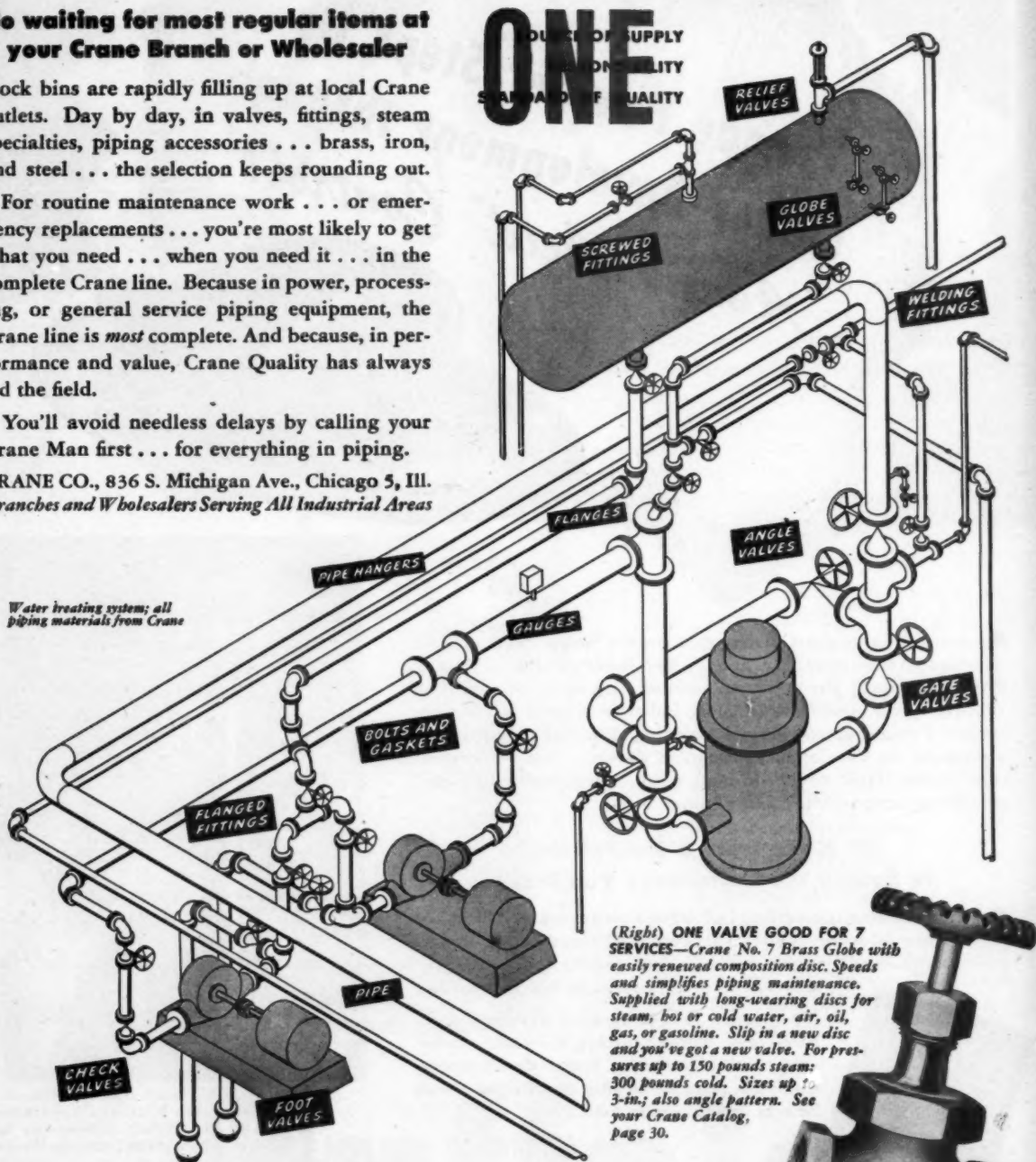
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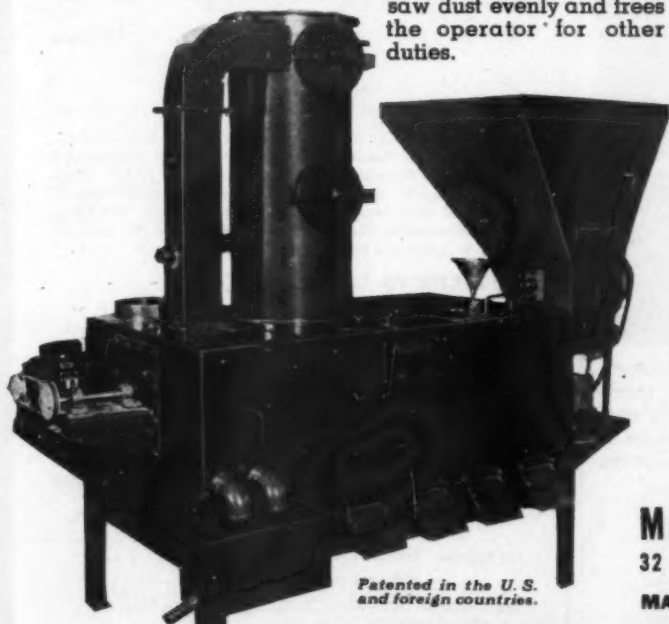
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THE NATIONAL PROVISIONER

Volume 117

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Number 26

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EDITORIAL STAFF

EDWARD R. SWEM, Editor • HELEN PERET, Associate Editor
GREGORY PIETRASZEK, Associate Editor
JEAN E. CLOHESEY, Associate Editor

Washington:

D. H. HOLMES, 719 11th St. N. W.

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ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn St. (5), Tel. Wabash 0742.

HARVEY W. WERNECKE, Manager, Advertising Sales
FRANK N. DAVIS

H. SMITH WALLACE

JOHN L. MCGUIRE

FRANK S. EASTER, Promotion and Research

F. A. MacDONALD, Production Manager

New York: 740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238

LILLIAN M. KNOELLER

CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO.

408 Pershing Square Bldg. (13)

San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

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E. T. NOLAN, Editor

C. H. BOWMAN, Editor

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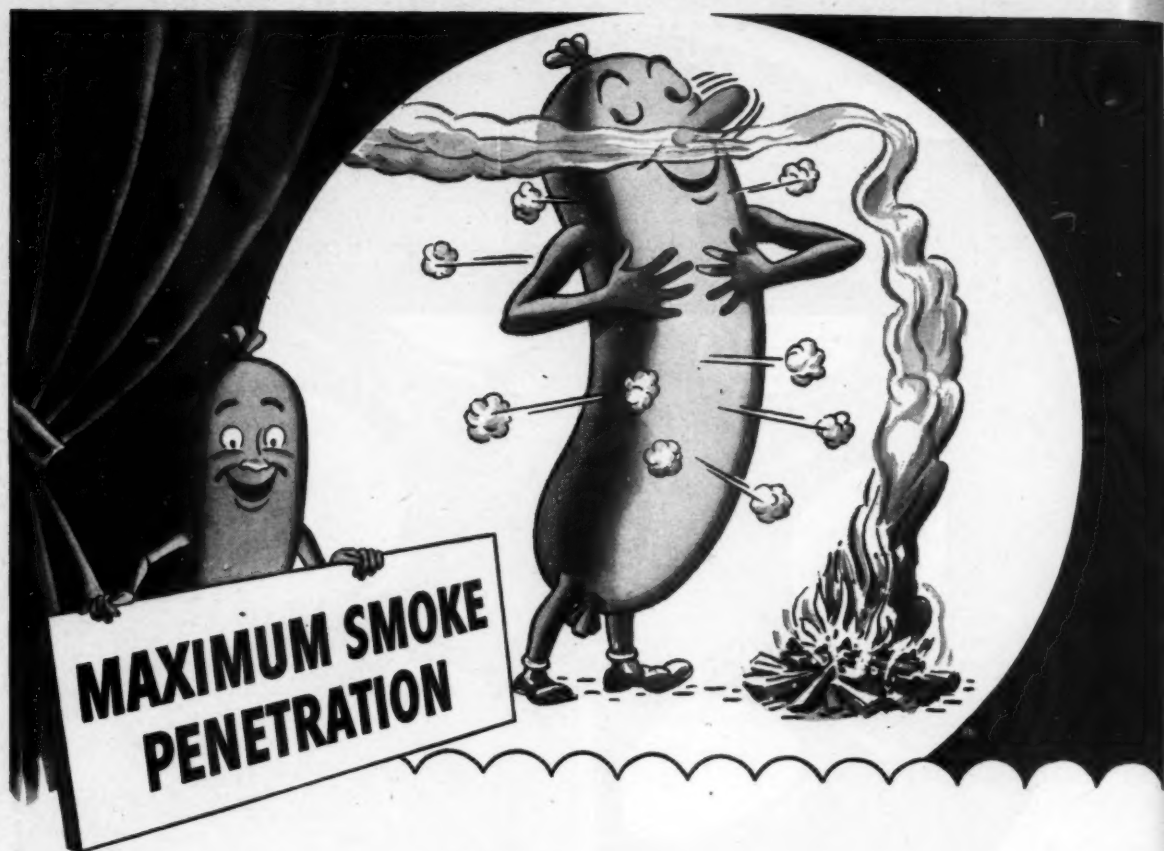
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ARMOUR
AND COMPANY

Cudahy Sales Rise 63.7%; Net Profit For Year Up 5.9%

SALES of the Cudahy Packing Co. of \$572,737,000 for the fiscal year ended November 1, 1947 were the largest in its history and represented an



F. HOFFMAN



E. A. CUDAHY

increase of 63.7 per cent over 1946. Net profit of the firm for the same period increased from \$6,720,585 to \$7,121,707, or 5.9 per cent.

The report to stockholders issued this week by E. A. Cudahy, chairman of the board, and F. W. Hoffman, president, stated that the year continued as a period of postwar adjustment. It attributed the principal factors causing the abnormal increase in dollar sales volume to the higher level of prices and an increase of 24.4 per cent in tonnage. As a result of the higher cost of livestock and the general increase in all operating expenses and the attendant higher prices of meat, earnings for 1947 averaged 1.24c per dollar of sales as compared with 1.92c for 1946.

After payments of dividends of \$450,000 on its 4½ per cent cumulative preferred stock, profits of the Cudahy Packing Co. for the year amounted to \$4.32 per share on the \$10 par value common stock as compared to \$4.06 per common share (adjusted) for 1946.

Cash dividends paid on common stock during the year were equivalent to 81¾c per share compared with 73¾c during 1946. A change and split-up of the common stock of the company on the basis of three shares of common stock of the par value of \$10 per share for each \$30 par value share was effected on September 17, 1947 pursuant to approval by the stockholders.

The inventory at the end of the year amounted to \$47,612,000 as compared with the total of \$33,781,000 last year. Approximately \$8,200,000 of this increase, or 60 per cent, is due to an in-

(Continued on page 22.)

Krey Says Confusion Faces Meat-Livestock Industry in '48 Because of Control Threat

CONFUSION confronts the livestock and meat industry in 1948 because of threats of price controls and rationing, John F. Krey, chairman of the board of directors of the American Meat Institute, said this weekend in a year-end statement of the meat packing industry. Krey is executive vice president and general manager of the Krey Packing Co., St. Louis.

"Experience has shown," Mr. Krey continued, "that controls lead to black markets, with a small part of the people getting a disproportionately large share of the meat supply, others getting little or none, and black marketeers robbing the public."

"Also the threat of controls and 'allocation' of livestock and prevailing feed prices are causing uncertainty regarding the future among livestock producers. Breeding stock, in some cases, is being sacrificed. The livestock and meat industry, probably more than any other industry in the country, must have confidence in future stability. We do not have it now."

"Though the supply of meat will be smaller in 1948 than this year, it still

will be sufficient to provide everyone with more than he ate in the pre-war years of 1939-41, if it is made available through free and open channels of trade.

"Meat production next year will be about 21,500,000,000 lbs. This will allow a civilian consumption of about 144 lbs. per person, 12 lbs. less than this year, but 5 lbs. above the pre-war average. And by utilizing the thriftier cuts, which contain the same nutrients as the choicer cuts and grades, everyone can be assured of an adequate amount of meat in his diet."

"During 1947, each person ate an average of 156 lbs. of meat, the largest per capita consumption in 38 years. This was made possible by a meat production of 23,200,000,000 lbs."

"In the first quarter of 1948, it is expected that the average family of four will consume about 153 lbs. of meat. It is estimated that this will drop to 140 lbs. during the second quarter, 133 lbs. during the third, and increase again to 151 lbs. during the last quarter."

"Consumer purchasing power for meat is expected to remain at a high level in 1948. Several factors contribute to the strong demand. Employment continues at a peak level, with about 60,000,000 people working. This represents an increase of 15,000,000 over the 1939 rate of 45,000,000."

"Weekly earnings of production workers are also at record levels. The

(Continued on page 25.)

PACKERS TOLD UPWA TO SEEK NEW WAGE BOOSTS

The United Packinghouse Workers (CIO) last week notified major packers that the union will reopen current contracts shortly after the first of the year in an effort to obtain additional wage increases. UPWA officers said in the reopening notices that wage hikes will be sought "since it is obvious the present session of Congress has defaulted on its responsibility to enact legislation which would curb rising prices."

Companies informed of contract reopening include Swift & Company, Armour and Company, Wilson & Co., Inc., The Cudahy Packing Co., John Morrell & Co. and the Tobin Packing Co. Wage negotiations with other independent packing firms will be opened at the discretion of the union's district directors. These latter parleys will probably be held off pending outcome of talks with the larger companies.

Although the union has not yet disclosed the exact amount of increase it will seek, the demand will be based on a "cost-of-living bonus designed to protect the workers from further increases in living costs." Ralph Helstein, president of the union, cited in his announcement a recent survey by the Bureau of Labor Statistics which, he says, indicates that a modest budget for a family of four would require an annual income ranging from \$3,000 to \$3,458, depending on locality.

These quoted yearly incomes, he claimed, are far above the earnings received by most packinghouse workers. Helstein also scored what he called "fantastic profits" of the major packers and declared that earlier wage boosts granted packing plant employees had been wiped out by the rise in living costs in recent months.

FATS AND OILS MAGIC

Second Article of Two Reviewing Technical Advances in the Fats and Oils Field and Explaining What They Mean for the Packer

BY JOHN P. HARRIS

Industrial Chemical Sales Division, West Virginia Pulp and Paper Company

FATS occur in animal bodies, live seeds, beans or nuts as the whole oil, (or triglycerides of fatty acids), whereby the fatty acids are combined with the glycerides as a perfectly balanced compound. But when the animals are killed and seeds or nuts are picked and held for extraction, decomposition immediately sets in and the fatty acids begin to split away from the glycerides. (The extent of the split depends upon how fully the seeds or nuts are matured and dried and how long they are held before extraction, and the condition of the animal fats depends upon how quickly they are rendered, and whether they are held in a properly chilled condition prior to rendering.)

In case of proper handling, the fats and oils may contain as little as $\frac{1}{2}$ of 1 per cent free fatty acids, whereas some crude oils come to the refiner containing 5 per cent free fatty acids or even higher. The presence of even $\frac{1}{2}$ per cent free fatty acids is objectionable because they impart a sharp objectionable odor and flavor to the fats and because the distilling point of the fatty acids is much lower than that of the whole fat. Thus neutral fats can be heated to a much higher temperature than fats containing free fatty acids before they give off smoke. Consequently it is very important for the refiner completely to remove the free fatty acids before proceeding to any further step in refining.

The earliest form of soapmaking was to boil a solution of sodium hydroxide with fatty oils or animal fats, whereby saponification was achieved, i.e. the glycerides of the fatty acids were replaced by the sodium of the alkali. The sodium salt of the fatty acid was soap. Glycerine was recovered from the residue.

Fortunately it was found that at low temperatures and without boiling, the free fatty acids present in crude vegetable and animal oils and fats combine readily with sodium hydroxide or other alkali solutions, without saponifying the whole oil itself, and this is the basis for the process we call neutralizing.

In cottonseed and other vegetable oils, past general practice was to add about a 10 per cent solution of sodium hydroxide, sufficient to neutralize the free fatty acids, plus about a 25 per cent excess, which was designed to

coagulate impurities such as resins, phosphetids, etc., and then to decant the oil from the resultant soap stock, whereupon the oil was ready for further processing.

The principal objection to this early form of neutralizing, which is still used to some extent, is that some of the

ful and is in use by most of the substantial refiners of vegetable oils. Fortunately whole fats are not so largely entrained during the neutralization of animal fats as they are in case of vegetable oils, so that the need for such a process by the lard refiner is substantially reduced. Figure 6 shows



FIGURE 6: CENTRIFUGAL REFINING INSTALLATION AT CUDAHY PACKING CO. REFINERY. (Courtesy DeLaval Separator Co. and Cudahy Packing Co.)

whole oil is entrained along with the soap from the free fatty acids. Thus refining losses are largely dependent upon the skill of the refiner. The extent of refining losses (using the above process) over the percentage of free fatty acids varies greatly, sometimes being as much as 3 to 6 per cent above the free fatty acids content, even on a prime crude oil.

The use of centrifugal force to wring all of the oil from the soap stock was developed first for use on the diluted soap stock to recover the free oil therefrom, and later directly upon the saponified oil itself, to separate it from the contained soap.

This process has proved very success-

ful in an installation in which centrifugal force is applied for the neutralization of vegetable oils.

A new process is now under development whereby the free fatty acids may be separated from the whole oil by fractionation, using a solvent.

Edible vegetable oils are improved in appearance by neutralizing, in some cases being raised from a dark brown to a nice yellowish color, but even this yellowish color is hardly considered light enough for a shortening or for a salad oil, so it is customary for the oil refiner to add adsorbents, which possess an affinity for the reds, yellows and greens present in neutralized oil or the greens, blues or light browns, which

may be present in pure lard product.

Fullers earth, (natural and activated), and activated carbon possess this ability to pick up and hold unwanted color upon their surfaces. The process is extremely simple: the lard and oils and the adsorbents are thoroughly mixed at temperatures ranging from 160 to 220 degs. F., preferably under vacuum to reduce oxidation during the process. No chemical change is involved, as the adsorbent merely picks up the unwanted color and is, itself, completely removed from the oil by filtration.

Fullers earths have a powerful ability to remove yellows and some red, while activated carbon selectively takes out reds, blues and greens, so the combination of the two adsorbents is quite effective. Activated carbon has a reducing effect which means that it tends to repel oxygen. It also tends to remove unwanted impurities, so that it is also often used for removing catalyst poisons prior to hydrogenation and in final filtration of oils and shortenings. Activated carbon is noted for adsorbing and removing unwanted colors.

Fig. 7 shows a typical installation of this kind which is operated under vacuum.

Many of the characteristic tastes and odors of oils and lard come from traces of fatty acids and foreign materials which are left in the oils, and it has been found that these odors can be removed by distillation with steam at high temperatures. Early deodorizing was helpful but inadequate, but as temperature and vacuum was increased, the deodorization became more complete, (the high vacuum protects from oxidation and substantially reduces the boiling point of the materials to be removed).

Present-Day Deodorization

So deodorization of oils or lard, as practised today, usually consists of passing superheated steam through refined, decolorized oil heated to temperatures of say 400 to 440 degs. F., which is held under vacuum, (about 2 mm off the barometer). When all odor has been removed the oil is filtered and is ready for use in cooking or salads.

A very interesting development is the continuous deodorizing of oils and fats which is receiving a great deal of attention from refiners at this time. One form of continuous deodorizer has already attained considerable use, and new developments of a very promising nature are now underway which may bring product improvement and reduced costs.

The consistency of pure lard set the early pattern for a shortening to be used in the baking of bread, cakes, pies, etc. It was found easier and much more effective to add shortening in this semi-solid plastic form, than to add it as a liquid oil, so early vegetable oil refiners sought to imitate the consistency of pure lard by mixing deodorized oil with about 14-16 per cent of oleo stearine, or about 35 per cent of edible

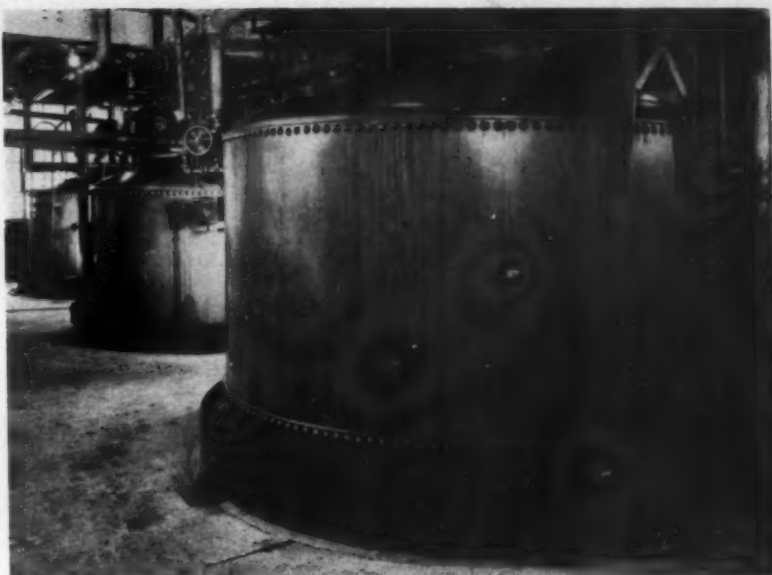


FIGURE 7: VACUUM WASHING, DRYING AND DECOLORIZING TANKS FOR REFINING VEGETABLE OILS. (Courtesy of Capital City Products Co.)

tallow to produce a consistency which would satisfy the baker and housewife. This was known as compound.

Then it was found possible to saturate the unsaturated bonds present in edible vegetable oils by adding hydrogen to the molecule. This is done at carefully controlled temperatures in the presence of a catalyst (nickel). The degree of hardness and plasticity of the oils is controlled by the manner and amount of hydrogen which is added, so that precisely the degree of plasticity and workability desired by the customer may be imparted to the oil.

Of greatest importance is the nickel catalyst to be used. This is prepared in many ways, i.e. heat reduction of the organic salts of nickel. Many oil refiners find it more satisfactory to purchase catalysts made by chemical concerns, ready for use, than to prepare their own catalyst. Figure 8 pictures a nickel catalyst which may be purchased in flake form ready for use in hydrogenating. Of interest is an ash free filter aid of pure cellulose which simplifies nickel recovery from spent catalyst.

Also of extreme importance is the purity of the hydrogen to be used in this process. Methods of preparation of hydrogen include electrolytic disassociation of water by passing a direct current of electricity through alkalized

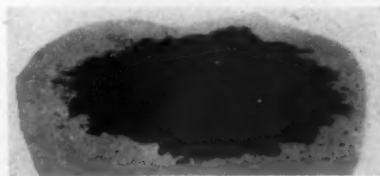


FIGURE 8: FREE FLOWING NICKEL CATALYST FLAKES. (Courtesy of Ruffert Chemical Co.)

water, whereby hydrogen comes off one pole and oxygen off the other. This produces a very pure form of hydrogen, and if a market for oxygen exists, it is a very satisfactory form of operation.

There is also the iron contact method, whereby water gas is produced and is eventually transformed into hydrogen. Figure 9 shows an installation for hydrogen manufacture by the hydrocarbon steam process.

It should be noted that any degree of plasticity is available to the pure lard refiner as well as to the oil refiner by using this method, although of course, less hydrogen is needed to bring lard to the desired degree of hardness and plasticity than would be the case if vegetable oil were being hydrogenated.

Treatment Summarized

After deodorizing and hydrogenation, we have lard or oil or shortening which has been variously treated with sodium hydroxide solution to remove the free fatty acids, with adsorbents to remove unwanted color, by distillation to remove odor bodies and with hydrogen in the presence of a catalyst, as well as by filtration throughout various stages of processing.

Every one of these processes has tended to remove antioxidants and to destabilize the oil and fat products treated, with the exception of hydrogenation which favorably affects stability. So lard and vegetable oil refiners previously faced the fact that they produced a beautiful, pure white product which lacked stability and keeping quality through application of these very refining processes which gave such good appearance, workability, odor and flavor to their product.

The fatty acids which are bound to glycerides to make up the fat molecules

which constitute vegetable oils and animal fats never occur as any single fatty acid, thus all pure lard contains the glycerides of both oleic and stearic acids, and vegetable oils contain the glycerides of several different fatty acids.

At normal room temperatures the glycerides of oleic acid, being unsaturated (i.e., lacking hydrogen), are liquid while those of stearic acid (possessing hydrogen in saturation in the molecule) are quite solid, so that when held under normal temperatures, the oil (oleic acid glycerides) separates from the stearine (stearic acid glycerides), the solid stearine settling to the bottom of the containers, below the liquid oil.

It has long been considered to be best practice to mix pure lard thoroughly at a temperature at which both the oleic acid and stearic acid glycerides are fully liquid, and then to chill the lard rapidly so that the resultant product becomes a full mixture of oil and stearine.

In order to make the lard plastic, quick chilling was accomplished by running the melted pure lard (about 110 degs. F.) into a trough which was attached to the side of a revolving, smooth surfaced hollow steel, refrigerated cylinder (lard roll). As this cylinder revolved, its cold surface picked up the warm melted lard, which chilled to a solid plastic mass after a revolution, so that the quick chilled lard was scraped from the chilled cylinder by means of a knife that was placed directly beneath the trough, falling in sheets into what was called a picker box. This picker box was equipped with short paddles so the chilled lard was beaten as it was conveyed to a pump at the discharge

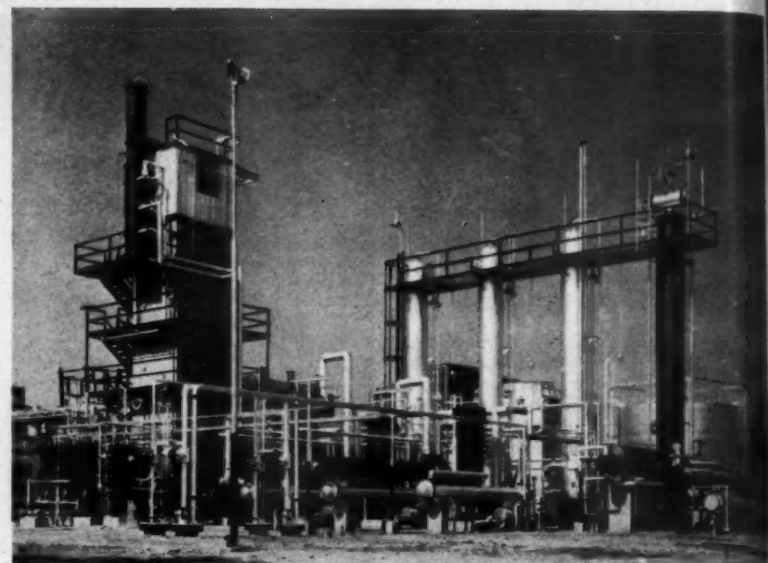


FIGURE 9: PLANT FOR HYDROGEN MANUFACTURE BY THE HYDRO-CARBON-STEAM PROCESS. (Courtesy Girdler Corp., Gas Processes Division.)

end, and by keeping these blades only partially submerged, any desired volume of air could be slapped into the lard.

This achieved whitening and plasticising of the lard, and gave it added resistance against melting and separating. Unfortunately the air which was incorporated into it had the effect of hastening oxidation leading to rancidity of the lard, so it was clear that use of some inert gas like carbon dioxide or nitrogen for plasticising was always preferable, but difficult when using a

lard roll, because of certain mechanical limitations.

Figure 10 shows a Votator installation which is now widely used for quick chilling and plasticising of either pure lard or vegetable shortening.

The hot oil or lard is pumped through the pre-cooler of this Votator, wherein it is quickly chilled and plasticised with a simultaneous agitating action; it then passes through the horizontal worker tubes, wherein it is further agitated to counteract the heat of crystallization, and to prevent the lard or shortening from setting up too quickly. Inert gas in precise, mechanically regulated amounts can be drawn into the material through the hot oil line at the pump inlet. It is entirely enclosed and thus is free from outside contact and contaminations.

Problem of Stabilization

In many other industries inhibiting agents, known as antioxidants have long been added to reduce oxidation and prolong life of their products. The rubber industry is a good example, as the antioxidants it has used have added thousands of miles of additional service to each tire and have greatly increased the life of other rubber products.

An early and effective antioxidant employed in the oil and fat industry is lecithin. Added in small quantities it does prolong the keeping quality of oils and fats. Gum gualiac, (patented by Swift & Company) is another effective anti-oxidant.

In 1942, the presence of nordihydroguaiaretic acid was discovered in a plant which grows abundantly on millions of acres of arid land in Texas, New Mexico, Arizona, California, Nevada, Colorado and in Old Mexico.

The molecular form of nordihydro-

(Continued on page 23.)

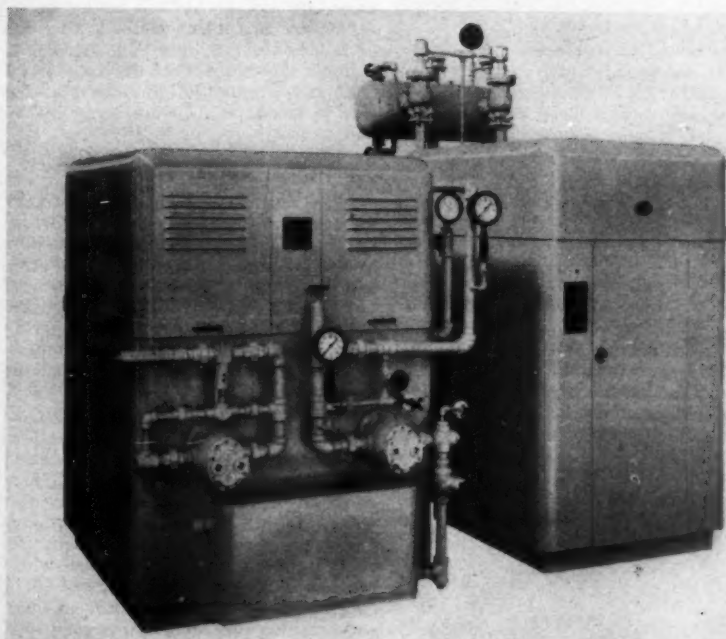


FIGURE 10: VOTATOR FOR CHILLING AND PLASTICIZING PURE LARD AND SHORTENING, CAPACITY 10,000 LBS. PER HOUR. (Courtesy of the Girdler Corp., Votator Division.)



St. Louis Firm Builds Good Foundation in First Year

EMPHASIS on sanitation and the production of quality meats are prime factors in the substantial growth of the Duncan Packing Co., St. Louis, Mo., which recently completed its first year of operation in an old two-story and basement plant purchased in September of 1946. The young firm, launched while OPA restrictions were still in effect, successfully adapted itself to generally unsettled industry conditions following decontrol and has increased tonnage output more than 75 per cent.

Under direction of L. L. Duncan, president and treasurer of the company, nearly \$100,000 worth of new and efficient production equipment has been installed, operating procedures thoroughly streamlined and a comprehensive, long-range modernization and expansion program begun. The plant has a

weekly slaughter capacity of 3,000 hogs and 300 head of cattle and a sausage tonnage capacity of more than 100,000 lbs.

Duncan, formerly general superintendent of the Krey Packing Co. at St. Louis, purchased the 240 ft. long by 140 ft. wide concrete and steel plant from Adolph G. Ackermann, who had operated it for a short time as Ackermann & Co. The plant earlier belonged to the Grand Packing Co. The new firm was incorporated under its present name and, after a hasty refurbishing of buildings and equipment, the operations started in a limited scale on October 1 of last year.

The plant is located on a large tract of land which provides ample room for new construction and is ideally situated with respect to rail shipping facilities should Duncan decide to adopt federal inspection. An adjoining one-story and mezzanine level building houses complete rendering facilities, including a hasher, crusher, washer and two dry melters. A third Boss 5 x 12 dry melter has been purchased and will be installed in the near future.

The hog killing and cutting rooms and large sausage kitchen are located on the second floor level as are two hog coolers with a capacity of 250 carcasses each, a sharp freezer and a small pre-chill cooler. Two electric cable-type elevators, one equipped with an overhead rail for carcasses, move product and materials between the second floor and the basement. A divided livestock ramp, one for unloading hogs direct from livestock trucks and the other at ground level, leads to the hog killing floor from an alley at the rear of the plant.

Adequate illumination for the kitchen area is provided by rows of clear glass ventilating type windows and the kitchen

itself has been almost entirely re-equipped with new stainless steel linking tables, loin and sausage trucks and various pieces of operating equipment including a new stainless chili kettle with agitator, 500-lb. capacity Globe stuffer, 600-lb. capacity Boss silent cutter and a large capacity sausage linking machine.

Product from the kitchen is moved down by elevator to one of the five conventional type smokehouses located on the first floor. Each of these houses, which are soon to be equipped with modern smoke generators, has a capacity of three product cages. Two larger smokehouses on the second floor, also of the conventional type, are being converted with new Buffalo Forge Co. air conditioning units. Each of these houses is capable of handling 800 hams.

The two-bed cattle killing layout is located in a comparatively small room in a corner of the main floor. Animals for slaughter are driven here through a short ramp leading from an alley which parallels the outer wall of the killing room. Carcasses are railed directly into an adjoining hot beef cooler which can handle 60 head at a time. The beef sales cooler, with a capacity of 120 head, is accessible to the loading dock at the side of the plant. To make this arrangement it was necessary to cut a new door to the dock, which was one of Duncan's first moves after taking over the plant.

The fresh pork cooler and the order packing room are also located on the first floor. The order packing department is equipped with new Toledo scales as are most of the other processing departments. Five Gebhardt refrigeration units have been installed in the plant, three in the hog cooler and two in the sausage packing cooler. Two more are on order for the beef cooler and the other cold rooms, which now employ brine spray decks, will be converted to unit refrigeration as rapidly as conditions permit.

Owner Duncan expressed complete satisfaction with the performance of the ceiling refrigeration units, each of which is said to be capable of refrigerating



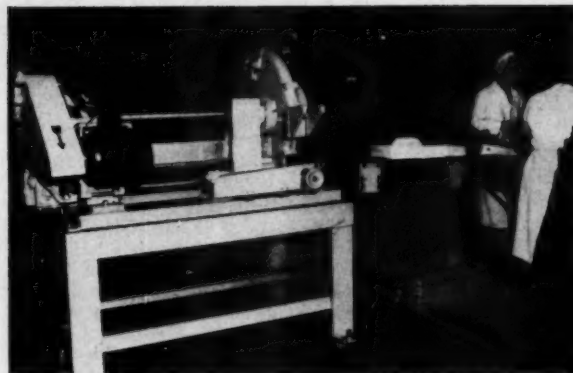
PART OF NEW TRUCK FLEET

This colorfully painted truck is one of the four new 1½-ton Internationals used for deliveries to the firm's dealers in St. Louis and vicinity. The vehicles are insulated throughout and will soon be equipped with refrigeration for longer hauls as the marketing area is expanded.



PRESIDENT AND AIDE

L. L. Duncan (seated) discusses the cover design of a carton package for firm's top grade frankfurters with one of his administrative assistants. The company's processed products are marketed under two different brand names.



ating about 400 sq.ft. of area. The completely self-contained units, he states, eliminate drafts and maintain high humidity, helping to prevent excessive product shrinkage. They are attached to ceiling beams where they are out of the way and save much of the space required by spray decks.

Complete curing facilities which are more than adequate for the plant's needs are located in the full size cellar, along with storerooms for raw materials, lard and product packages. Wooden vats and tierces, easily double-decked, are used exclusively for curing. A 100-h.p. Heine boiler supplies all steam requirements.

The flooring throughout the entire plant is of concrete and vitrified brick, recently refinished in several departments, and is in good condition generally. Plans have been made for the relining of cooler walls with glazed tile for better appearance and ease in cleaning and fluorescent lighting is to be installed in sales coolers. Corridor and department walls are painted in an orange and cream color combination which gives good light reflection.

Bacon Equipment Installed

Perhaps one of the most important innovations made by the firm's management is the installation of a complete, up-to-date bacon slicing and packaging department, equipped with a new Townsend skinning machine, Dohm & Nelke bacon press and a large capacity U.S. slicing machine. A high percentage of the plant's bacon production is sliced here and packed in new 1-lb. consumer units. The bacon slicing setup and the firm's modern, air-conditioned office, which is located in a reconverted warehouse, are entirely new.

All of the company's products move to dealer outlets in St. Louis and vicinity in four new 1½-ton International trucks, insulated throughout and soon to be equipped with refrigeration for longer hauls. Pork products are marketed under either the Duncan (first) or Calverton (second) brands which have been established. Packages feature a new orange and cream color combination and display the brand, product and company names prominently. The package design for Calverton brand products differs slightly in the color scheme from that employed for the Duncan brand.

According to company officers, all operations are aimed at the production of only the highest quality products with the objective of expanding the firm's sales and marketing area on a quality assured basis. To date the program has proved highly successful and as a result rigid sanitation and control standards have been established and are carefully observed. Every effort is made to foster brand identity and to promote dealer awareness of the firm's high production standards.

All installations at the plant have been made with a long-range view towards future expansion of activities. Two new transformers and additional panels and wiring, for instance, will provide for any increase in power needs. The two ice machines, one of 25-ton and the other of 75-ton capacity, have been completely overhauled and two new shell and tube ammonia condensers installed, with space provided for the addition of a third unit if it should be required.

At present the company carries on complete inedible rendering operations, but blood is sold in liquid form to a commercial establishment in the city. A new blood tank and cooker have been purchased, however, and blood processing will begin when market conditions warrant. Hides are now sold green, but plans have been made to install curing and storage facilities and to extend processing operations.

The plant's retail meat market has been modernized and re-equipped with two 12-ft. self-contained refrigerated display cases, new scales, a Biro saw, Enterprise hamburger machine, a steakhopper and a small slicing machine. Officials report that sales volume at the store has risen steadily since the new management took over.

President Duncan, who has had more than 35 years' experience in the meat packing industry, is well known through his association with various companies and meat packing trade groups. He began his career in 1910 when he went to work as a laborer in the rendering department of the old S & S Co. at Oklahoma City, Okla. After service in the first war he returned to Wilson at Los Angeles and remained there about five years.

In 1923 he left Wilson and worked at Cudahy plants in Kansas City, Mo., and Sioux City, Ia., and for Armour at

NEW EQUIPMENT INSTALLATIONS

The large capacity U.S. Slicing machine (left) and the 600-lb. capacity Boss silent cutter at right are among the newest pieces of production equipment to be installed by Duncan. The sausage kitchen has been almost entirely re-equipped and a complete, modern bacon slicing and packaging room set up since the new management took over operation of the plant last year.

Huron, S.D., and Omaha. He was supervisor of the by-products department at E. Kahn's Sons Co., Cincinnati, O., in 1931 and came to Krey as rendering superintendent in 1932. He was made general superintendent of the Krey plant in 1936, a position he held until September, 1946, when he left to start his present business.

FINANCIAL NOTES

Burns & Co., Ltd., Montreal, Canada, has declared a dividend of \$1.50 per share on its "A" stock, payable January 24, and three additional dividends of 25c a share at payable quarterly intervals. The company has also declared a dividend of 50c on the "B" stock, payable January 24, and three 25c dividends payable at subsequent quarterly intervals. These dividends are the first since initial dividends of \$2 on the "A" and \$1.00 on the "B" were paid last January 29. The "A" shares have a non-cumulative priority over the B to the extent of \$1 per year and participate share-for-share with the "B" in subsequent dividends.

The Rath Packing Co. has declared a dividend of 35c per share on its common stock, payable January 10, 1948 to stockholders of record December 20, 1947.

FATS-OILS PAPERS WANTED

An appeal for technical papers to be presented at the thirty-ninth annual meeting of the American Oil Chemists' Society on May 4-6, 1948 in New Orleans is being made by K. S. Markley, program chairman, who is on the staff of the Southern Regional Research laboratory there. Deadline for abstracts is March 1, and titles may be submitted in the meantime.

HOW TO REDUCE COSTS IN YOUR PORK PROCESSING DEPT.

The best way to reduce costs in your pork processing department, in the face of constantly increasing raw material costs, is to replace worn out, out-dated equipment with modern, efficient machines that take the least amount of attention, increase your out-put per hour and reduce your operating expenses all down the line. Globe engineered pork processing equipment, some of which is shown here, is the result of 33 years of engineering know-how, plus just as many years of actual packing plant manufacturing experience. This equipment is made to perform, to last, to pay for itself many times over in the many years it will serve you faithfully.

Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE-O'CONNOR DERINDER, a machine that derinds bacon BEFORE cure and smoke, producing a finer flavored bacon that has greater consumer appeal.

These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

**33 YEARS SERVING THE MEAT
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PERTLY DESIGNED EQUIPMENT**



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**AMI SCHEDULES SEVEN
LUNCH MEETINGS FOR
MIDWESTERN PACKERS**

Meat packers from six states have been invited by the American Meat Institute to attend seven luncheon meetings in key cities of the six states beginning January 6 and running through January 9.

On January 6 a meeting of all meat packers in Ohio and immediately adjacent areas will be held at the Deshler Wallick hotel, Columbus. Speakers will be Wesley Hardenbergh, president of the Institute, and R. J. Eggert, associ-

ate director of the Institute's department of marketing.

On January 6 a meeting of all meat packers in Iowa will be held at the President hotel, Waterloo. Speakers will be George M. Lewis, director of the Institute's department of marketing, and Wilbur Coultas of the Institute's livestock department.

On January 7 there will be a meeting of all meat packers in Indiana at the Claypool hotel, Indianapolis. Speakers will be Wesley Hardenbergh and R. J. Eggert.

On January 7 there will be a meeting of all meat packers in St. Louis and adjacent area at the Missouri Athletic Club. Speakers will be George M. Lewis

and Wilbur Coultas of the AMI staff.

On January 8 there will be a meeting of all meat packers in Kentucky at the Kentucky hotel, Louisville. Speakers will be Homer R. Davison, director of the Institute's department of livestock, and R. J. Eggert.

On January 8 a meeting of all meat packers operating in Kansas City and adjacent areas will be held at the Phillips hotel, Kansas City, Mo. Speakers will be George M. Lewis and Wilbur Coultas.

On January 9 there will be a meeting of all meat packers in Tennessee at the Noel hotel, Nashville. Speakers will be Homer Davison and R. J. Eggert.

All Institute speakers will discuss the serious threat of new government restrictions, such as price control, rationing and slaughter controls, as well as the livestock situation as related to the present feed shortages.

**Renderers Group May Study
Uses for Animal Proteins**

The National Renderers Association is considering an extensive research program designed to find new uses for animal proteins and has authorized its secretary to distribute summaries to members of a preliminary report on this subject prepared for the Association by the Armour Research Foundation. The matter was discussed at the twelfth annual meeting of the National Renderers Association held recently in Chicago.

At the same meeting the secretary was also instructed to set up a project through the Washington office to obtain from the federal government and the various state agricultural colleges information pertaining to studies or tests on the relative feeding value of animal proteins compared with vegetable proteins, and periodically to make such information available to members of the association.

D. M. Pfeiffer, immediate past president of the association and its representative on the American Fat Salvage Committee, reported on the work of that committee during the year and plans for the future and asked for support of its activities. The board voted to recommend that all members of the association, at their option, pay to the American Fat Salvage Committee within the first 30 days of 1948 a contribution at the rate of $\frac{1}{4}$ c per lb. on all household grease collected during the last quarter of 1947, and to cooperate to the same extent as in the past in the distribution of future promotional material.

John T. LaForge, jr., was re-elected president and F. B. Wise was re-elected secretary-treasurer of the association for 1948. R. H. Lamping was named vice president. The association retained the services of Dr. John L. Coulter as consulting economist and accepted the resignation of Judge W. S. Snow as Washington counsel.

★

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Foods

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ZONE 6

WRITE FOR
DETAILS

RECENT LABOR ACTIVITY

● A contract providing wage boosts of 10 to 15c hourly for about 400 employees of the St. Louis National Stock Yards Co. was signed recently by officials of the company and the local AF of L stock handlers unions. The union members had staged a two-day walkout late in November when negotiations broke down, but returned to work pending further discussions.

● Wage boosts for approximately 1,000 retail butchers in some 400 meat markets in Milwaukee and Waukesha (Wis.) counties were announced last week by a local official of the Amalgamated Meat Cutters union (AF of L). The increase, provided for in an agreement reached with the store operators, represents an average wage hike of \$7.50 a week. A 45-hour work week comprised of five nine-hour days was also provided for and the agreement establishes regular store working hours.

● Establishment of an intensive political action program to help in defeating legislators who voted for the T-H law and make the 1948 elections a victory for organized labor forces has been announced by the international office of the United Packinghouse Workers (CIO). A headquarters board in charge of the campaign will aid in setting up PAC committees in each of the union locals. The UPWA has also announced it will support and work for passage of the Fair Employment Practices law.

● The CIO packinghouse workers union council has set up a committee to work for a reversal of the Immigration Department's deportation order against R. F. Martinez, rabble rousing UPWA organizer and alleged communist. Martinez had been a union organizer since 1939 and was arrested in connection with the drives on Swift, Armour and Wilson plants at Chicago.

COLD STORAGE GROUP MEETS

The cold storage advisory committee of the U. S. Department of Agriculture, named recently under the Research and Marketing Act, held its first meeting last month at Washington, D. C. The 11 member committee is preparing a detailed report of its recommendations developed at the two day discussion to be submitted to E. A. Meyer, administrator of the Act. It is understood the report will include technical advice and suggestions for improvements in the preservation of foods by refrigeration.

Because of the need for basic scientific information in the refrigeration of foods, it was learned, the committee recommended for consideration several basic research projects dealing with the effects of low temperatures and ice formation on perishable product. The primary objective of the members is the development of facts of practical value on the retention of nutritional and other values of foods, the reduction of waste through more effective operation of refrigerated warehouses and the broadening of their services.

U. S. LARD PURCHASES

The U. S. Department of Agriculture this week bought a total of 2,600,000 lbs. of lard and rendered pork fat, as follows: 1,640,000 lbs. of refined lard, at \$26.00 and \$26.40, Chicago, \$26.25 Cleveland and interior Iowa points, and \$25.75 Duluth; 500,000 lbs. P.S. lard at \$26.40, Chicago; 460,000 lbs. rendered pork fat, at \$25.80 interior Iowa points, \$25.25 Kansas City, \$25.50 St. Louis, and \$26.85 Albany.

The overall average of all items was \$26.86, New York, and offerings amounted to 23,999,000 lbs. Bulk of offerings ranged from \$26.50 to \$27.25.

PROTEIN FEED EXPORTS

The U. S. Department of Agriculture announced this week that protein feeds and mixed feeds will be subject to emergency export allocation during the January-June 1948 period, excepting certain low-protein feeds and mixed feeds containing 25 per cent or less of protein which are now under general license to the Philippines and Western Hemisphere countries. This is a continuation of current policy.

Emergency export allocations of protein feeds will be announced by the USDA from time to time as determined by the urgency of need in foreign countries and by the availability of supplies in the United States.



Let it Flow !

WHITE, smooth, creamy, uniform lard — the kind people buy by brand name. It literally flows out at record speed and economy when processed with VOTATOR apparatus.

The hot fat is pumped in at one end, comes out the other finished lard of proper temperature, texture, and consistency.

Incorporating a highly efficient heat transfer mechanism, VOTATOR apparatus cools, mixes, and plasticizes as the material flows through. The operation takes seconds. Remarkable volume is achieved in relation to use of floor space, manpower, refrigeration.

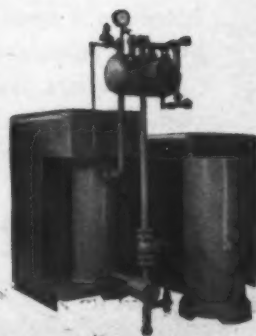
The continuous nature of the VOTATOR operation cuts cost. And its closed, controlled character makes for uniform high quality. Time and temperature cycles, texture, aeration, and other factors can be precisely regulated. "Weather" problems are eliminated. Contamination and waste are prevented.

VOTATOR lard processing apparatus is a production "secret" behind virtually every nationally popular brand of lard on the market today.

Write for information about the wide range of capacities available in fully developed VOTATOR lard processing units. There is a model to fit your needs.

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LARD PROCESSING APPARATUS

MINUTES saved in cutting time and PENNIES saved in maintenance and power add up to EXTRA PROFITS

No. 521 "Boss" Silent Cutters save time, labor, power and maintenance. These savings are effected by such exclusive features as the extra low bowl (35" from floor to bucket rest) and the automatic revolving disc unloader, each of which speeds the work and lessens labor.

The special "Boss" bowl bearing, illustrated here is a further example of "Boss" superiority. The weight of the cutter bowl is supported and equalized by this 48" bearing (size 80-A cutter, other sizes in proportion) containing 146 balls. With this giant, rolling support no steady rests are required, hence no "drag" is present, operation is smooth, silent and efficient and less power is consumed.

A complete description of these and other exclusive features of the "Boss" Silent Cutter will gladly be given on request.



The Silent Cutter is one of many hundreds of items of meat packing equipment bearing the name "Boss". Write now for literature on the equipment you need.

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Up and down the MEAT TRAIL

Expect Big Attendance at WSMFA Convention

Advance inquiries indicate that attendance at the 1948 convention of the Western States Meat Packers Association—to be held at the Fairmont hotel in San Francisco on February 12, 13 and 14—will be two or three times greater than in 1947. Exhibitors, including western, midwestern and eastern firms, have already taken 43 booths and 23 firms have indicated that they will maintain hospitality headquarters in the Fairmont and Mark Hopkins hotels.

A well-balanced program is being worked out and will be announced shortly. Speakers will include leaders in agriculture, meat retailing, livestock production, meat packing, Congress and newscasting.

A dinner dance will be held on Friday evening, February 13, in the Gold ballroom of the Fairmont. On Saturday noon there will be a luncheon and fashion show for the ladies in the Red room. Blanks for room reservations, all of which will be made through the association, will be sent out early in January.

Banfield and Nockleby

Named Hormel Directors

Possibility for future expansion of the Austin, Minn., plant of Geo. A. Hormel & Co. may lie chiefly in a diversification of business, Jay C. Hormel, chairman of the board, told approximately 200 shareholders at a recent annual meeting held in that city. Mr. Hormel indicated that the Austin plant may have reached its peak as a livestock processor and that new departments such as casing and gelatin might be the principal means of future growth.

Mr. Hormel also announced the appointment of Richard S. Banfield and Clarence A. Nockleby as directors of the company to succeed the late Ralph P. Crane and John P. Higgins, who recently resigned. Nockleby is a vice president of the firm and Banfield, a former Austin resident, is vice president of the First National Bank of Minneapolis, Minn. All officers of the company were re-elected at this year's annual meeting.



C. NOCKLEBY

Abraham Bros. Packing Co.

Appoints Two Supervisors

The appointment of two men to supervisory positions has been announced by George G. Abraham, president of Abraham Bros. Packing Co., Memphis, Tenn. John A. Nelson, has been named general superintendent in charge of production and James A. Frank has been placed in charge of all meat processing, sausage manufacturing, smoked, cooked and canned meat operations.

Nelson started as a messenger boy for a meat packing plant in Kansas City, Mo. and held several jobs until he was promoted to the position of assistant superintendent, a post he held when he went with the government in 1941 as meat grader and inspector for overseas shipments at Omaha, Nebr. Frank, who has had 32 years experience in the industry, is the third generation of a Wisconsin family to be connected with meat packing. His grandfather, Louis Frank, founded Frank and Co., Milwaukee.

David Davies Purchases

Zanesville Provision Co.

David Davies, Inc. took over the land, plant, properties, automotive equipment, and all assets of the Zanesville Provision Co., Zanesville, O., on Monday, December 15. The Zanesville Provision corporation has been dissolved and the business is being run as David Davies, Inc., Zanesville, Ohio, Plant No. 3. The deal was a cash transaction.

Frank W. Regan, of Philadelphia, has been elected a vice president of the company, and general manager of the Zanesville plant. The vice presidents of the David Davies plant at Columbus are Edward C. Platt and James L. Long. The Davies company distributes a full line of meats and allied products.

New Slaughtering Plant Is

Opened at Huntsville, Ala.

The Valley Packing Co., Inc., Huntsville, Ala., opened for production on December 17. Officers and key personnel of the company are: President, Henry H. Balch; secretary and treasurer, Jackson M. Balch; manager, David D. Spencer; livestock buyer, Addis Vann; sausage foreman, Tom Lide, and sales manager, William Hill.

The plant is equipped to slaughter cattle and hogs and to manufacture sausage. Products will be marketed under the brand name, "Valley Farm." Financing of the company was achieved through \$100,000 capital stock issue and Reconstruction Finance Corporation participation.

Personalities and Events of the Week

● Charles Harman of the Harmon Packing Co., Vernon, Calif., has been issued a permit for erection of a one-story, four room masonry meat plant at Bandini, Calif. The new building will contain about 13,000 sq. ft. of floor space and will cost approximately \$100,000.

● David A. Weill, 69, vice president and secretary of Berth, Levi & Co., Chicago casings and seasonings manufacturer

and associated with the firm more than 54 years, died this week at a hospital in that city where he had been confined since he was stricken with a heart attack last August. He was well known to meat packers and has been a familiar figure at industry conventions. He is survived by his two sons, Leonard and Paul. Leonard has been associated with Berth, Levi for the past 20 years.

● An extension until March 1, 1948 of the time in which court-appointed trustees may file a plan for reorganization of F. G. Vogt & Sons, Inc., Philadelphia, Pa., has been approved by U. S. District Judge James P. McGranery.

● The George Kiss Co., Austin, Tex., held open house in celebration of the inauguration of business in its new plant on December 14, it was announced recently.

● Joe Conn, president of the Kansas Packing Co., 822 Greenwich st., New York city, died this week. Mr. Conn was well known to members of the industry in New York.

● Employees at the Tulsa, Okla., plant of the Banfield Bros. Packing Co., winners in the company's recent sausage contest, were guests at a party given in their honor at the Cabin-in-the-Pines there. The Sweetheart News trophy was presented to B. Paul Thompson, Tulsa manager.

● William E. Emerson, operator of the Emerson Meat Co., Houston, Tex., has purchased the property on which his plant is located. He is remodeling and enlarging plant and office space and next year will add a new cooling plant. The entire expansion program will cost approximately \$50,000.

● Hess-Stephenson Co., Chicago brokerage firm, this week announced the removal of its offices from the Board of



D. A. WEILL

Trade building to new quarters in suite 1242 at 327 S. LaSalle st. The new telephone number of the firm will be Wabash 5690. Customers and friends are invited to visit and inspect the new quarters after the December 27 moving date.

• A locker plant in Barstow, Md., owned by James L. Weems has begun offering custom butchering service to customers. The plant can handle about 30 hogs daily.

• Paul F. Gustwick, well known in meat packing circles of the Southwest, announced this week the formation of his own brokerage company to deal in hides, tallow and other packinghouse by-products, with offices in the First State Bank Building, Yoakum, Tex. He was formerly connected with the Western Hide Co. at Yoakum as general manager and has been calling on Texas packers for the past 13 years.

• The New York Association of Hotel and Restaurant Meat Purveyors at its annual meeting in New York city recently elected the following officers and directors: President, Paul A. Spittler; vice president, Abbey J. Levine; chairman of the board, Peter H. Petersen; board members, Arthur Davis, John Cunningham, Abraham Buchebaum and Benjamin Lowenstein. Benjamin Young was re-elected secretary.

• The recently announced expansion plans of the Kaufmann Meat Co., San Jose, Calif., have been postponed indefinitely, owner Joe Kaufmann announced recently. Reason for postponement was given as the current "wild inflation" in meat prices.

• The Elliott Packing Co., Goldsboro, N. C., recently announced the opening of a new hog buying station there. An expansion of the stockyard facilities at the plant was begun December 15, according to W. H. Elliott, jr., president of the firm.

• Edgar G. Mims is the new owner and operator of the abattoir and meat packing plant near Myrtle Beach, S. C. The plant has been recently renovated, improved and enlarged.

• Irvin Hesse of Union, Ore., has been re-elected president of the Eastern Oregon Livestock Show Association at a recent annual meeting at La Grande, Ore. Other officers elected for the 1948 term are Merrill Conley, vice president; Tony Smith, secretary, and L. H. Bramwell, treasurer.

• Hugh P. Beale, prominent farmer of Southampton county, Va., and founder of H. P. Beale & Sons, Petersburg, died recently at his home near that city. Mr. Beale's sons will continue management of the firm.

• James A. Stire, mayor of Jena, La., and owner of the Okay Packing Co. there, has been appointed campaign manager for Congressman Jimmy Morrison, who is a candidate for governor of Louisiana.

• A recent fire in the refrigerating plant at J. P. Squires & Co., Boston, Mass., caused approximately \$10,000 in damages to freezer equipment.

• Justin C. Cash, president of the Kansas City, Mo., Stock Yards Co., has announced his resignation from that position to enter the livestock commission business on the Kansas City market. His resignation will become effective January 1 when he will take over direction of the Ryan-Robinson Livestock Commission Co. there. The present owner of Ryan-Robinson, F. L. Merchant, is retiring after more than 50 years.

• Boyce E. Campbell, 75, retired superintendent of the Armour and Company plant at Kansas City, Mo., died recently at his home in Pasadena, Calif. Mr. Campbell had been associated with the company more than 44 years and retired about 14 years ago.

• The following officers of Modern Distributors, Philadelphia, Pa., distributors of food products, have been elected for 1948: Max Lampert, president; A. E. Goldman, executive vice president and general manager; Sidney Fruchbom, secretary; Paul Yermish, treasurer; and Joseph Ominsky, chairman of the board.

• M. C. Turpin, acting secretary of the American Society of Refrigerating Engineers since June 1947, has been elected secretary of the organization at its forty-third annual meeting held in December.

• Plans have been announced for the construction of a one-story and basement sausage manufacturing plant at Burbank, Calif., for C. F. Pryzabella. The plant will include a cooler and smokehouse.

• Charles H. Reavell, Portland, Ore.,

who has been connected with the wholesale and retail meat business there for many years, died recently. He was one of the founders of the Independent Meat Dealers Association of Portland.

• Permit has been issued to the Vernon Meat & Provision Co., Vernon, Calif., for the construction there of eight new smokehouses at an estimated cost of \$11,000.

• Construction work is well along on the new provision plant of the De Angelis Packing Co. at North Bergen, N. J., with Morris E. Fruchtbau, Philadelphia architect and engineer, directing the work.

• Plans have been announced for the construction at Los Angeles, Calif., of a concrete meat and produce warehouse for Vons Market Co. there. The main building will measure 117 x 126 ft. and will include facilities for two coolers and offices. Total cost is placed at about \$45,000.

• A proposed Corpus Christi, Tex., city ordinance to give residents "top quality" meat and meat derivatives was discussed with slaughterhouse operators or representatives recently but no conclusion was reached. The ordinance, designed to give more protection to buyers of meat products brought into the city from other cities, would regulate sale or disposal of all meats killed in Corpus Christi or brought in and sets stringent cleanliness regulations for both abattoirs and meat markets. All meat, the ordinance provides, would have to bear the inspection seal of the city or federal government before it could be sold. Permits for operating slaughterhouses outside the city would cost \$250 monthly for each meat inspector working full time, while plants operating inside the city would have to pay \$225 monthly for each inspector.

• E. D. Wilkins, sr., will open a pork processing plant in Dodson, La., in the near future, he announced recently.

• The Powell Meat Co. has been organized at Bainbridge, Ga. The plant slaughters cattle and hogs and manufactures a full line of sausage.

• The John D. Chudacoff Co., Los Angeles, Calif., has construction under way on an expansion program which calls for the addition of two new coolers and a new processing and packaging room. Work is expected to be completed around February 1.

• R. T. Crenshaw, 62, one of the organizers of the Jackson Packing Co., Jackson, Tenn., and later associated with the Mid South Packing Co., Tupelo, Tenn., died recently of a heart attack at his home in Tupelo.

• The new plant of the Kramer Beef Co. at Scranton, Pa., will be completed early in 1948. Morris E. Fruchtbau, Philadelphia, is the architect.

• Eastern Packing Co. in Boston, Mass., recently completed installation of a lard rendering department.

• Granite State Packing Co., Manchester, N. H., is adding a new holding cooler. Plans were drawn by the Worcester Engineering Co., Boston.



THREE FISHERMAN

Pictured left to right, with their catch: "Pappy" Norteman, of Charles Norteman, Wheeling, W. Va.; J. O. Strigle, J. O. Spice and Cure Co., Baltimore, Md., and Tony Martini, Martini Brothers, wholesale slaughterers of Wheeling.

***"There's a hand in
your pocket"***



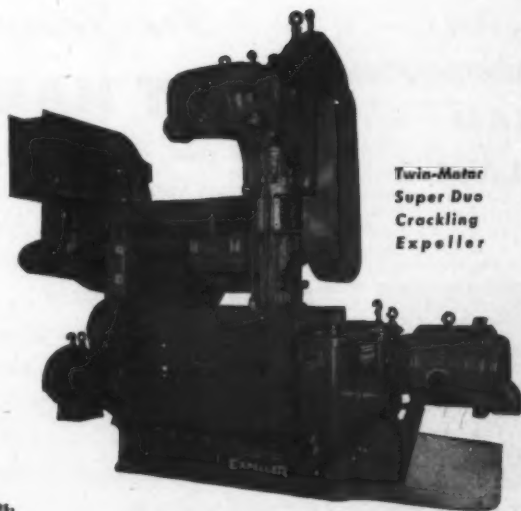
● Using inefficient equipment for removing grease from your cracklings is opening your pocket for a real loss of cash. When protein content is low (as when fat content is high) you don't just get a poor price for the grease—you actually give it away! Yes, give it away, for when you sell on per unit protein basis, you don't get a cent for the grease. That's why the Expeller*, Anderson's continuous screw press, is preferred in most rendering departments. Expellers are tops in efficient pressing—they reduce grease content of cracklings considerably. That means you sell grease at a long price instead of giving it away.

Anderson Crackling Expellers are made in three sizes, for a capacity range of 400 lbs. pressed cracklings per hour to 1500 lbs. pressed cracklings per hour.

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**Twin-Motor
Super Duo
Crackling
Expeller**

***Only* ANDERSON *makes* EXPELLERS**

Cudahy Annual Report

(Continued from page 9.)

crease in products on hand, and the remaining 40 per cent to the higher cost of raw materials, labor and supplies, according to the report.

No addition was made in the fiscal year to the company's reserve for possible future inventory declines and other contingencies, as the management felt the present balance of \$5,500,000 in this reserve to be adequate.

Further strengthening of the financial position of the company was effected during the year as evidenced by an increase of \$1,905,000 in net working capital. This was accomplished despite a substantial increase in fixed assets of the company. Ratio of current assets to liabilities at the close of the 1947 year declined to 2.50 to 1 from 3.07 to 1 a year earlier. This decline was attributed to the higher price levels reflected in the total of inventory and accounts receivable and the attendant increase in the company's short term debt.

The outstanding \$14,000,000 first mortgage Series B 3 per cent bonds maturing in 1964 were retired during the year through the proceeds of an issue of \$15,000,000 first mortgage Series C 2% per cent bonds maturing in 1967. The increase of \$1,000,000 in the principal amount of the debt provided part of the funds used during the year in the company's program of expansion. Additional investment in properties, plants and equipment amounted to \$4,952,000 during the year.

CONSOLIDATED STATEMENT OF INCOME AND EARNED SURPLUS

	Nov. 1, 1947
Net Sales and Operating Revenues.....	\$572,737,302
Cost of Sales and Operating Expenses exclusive of charges deducted below (including in 1946 a provision of \$3,500,000 for possible future inventory price declines).....	540,483,187
	\$ 32,254,000
Deduct:	
Selling, advertising, general and administrative expenses.....	\$ 15,228,000
Provision for depreciation of plant and equipment.....	1,731,781
Taxes, other than income taxes.....	2,177,597
Contribution to employees' pension fund.....	575,500
	\$ 19,736,518
Operating profit.....	\$ 12,517,522
Interest and Other Income Charges:	
Interest on long-term debt (including amortization of debt discount and expense).....	\$ 455,000
Other interest.....	186,100
	\$ 641,100
Provisions for Federal and State Taxes on Income.....	\$ 11,875,707
	4,754,000
Net income for the year.....	\$ 7,121,707
EARNED SURPLUS SINCE OCTOBER 30, 1939	
Balance at November 2, 1946.....	\$ 13,124,960
Net Income for the Year.....	7,121,707
	\$ 20,246,667
Deduct:	
Dividends paid in cash—	
4½% preferred stock (\$4.50 per share).....	\$ 450,000
Common stock (equivalent to 81½ cents per share on the stock outstanding at November 1, 1947).....	1,258,959
	\$1,708,959
Unamortized portion of debt discount and expense and call premium on bonds redeemed in 1947, less applicable reduction of \$243,263 in Federal Income taxes.....	396,903
	2,105,862
Balance at November 1, 1947.....	\$ 18,140,830

Early in the year the company acquired a modern packing plant at Phoenix, Ariz. During the latter part of the year it purchased a plant at Fresno, Calif. In December 1946 the company sold its packing plant at Jersey City, N. J., that had been engaged in the processing of kosher meats only.

The Cudahy sales dollar was divided as follows: Livestock and other agricultural products, 82 per cent; other manufacturing costs and sales expenses, 8 per cent; wages and salaries, 7.6 per cent; taxes, 1.2 per cent and profit, 1.2 per cent.

The report called particular attention to the net income of 1.24c per \$1.00 of sales "which clearly points to the fact that the favorable profit and dividend record of the company does not result from a net income of from 16 to 32c from every dollar of sales, as a great many persons believe, according to recent surveys. We would point out that the profit on meat for the year amounted to less than ¼ of a cent per pound on meats sold, a profit which does not materially affect the price of livestock nor the price paid by the consuming public for meat."

The report continues: "However, it is not enough for management and shareholders alone to know these facts about profits. It is our joint responsibility to make these facts known whenever the question arises because the lack of understanding of the average person on the subject of corporate profits and dividends is appalling."

High Prices Explained

Referring to the current high food prices, the report noted that practically all agencies who study the subject, including the U. S. Department of Agriculture, agree that "the record high domestic incomes are the primary cause of the high prices of meat, dairy and poultry products particularly, because consumption of these products moves rather flexibly with purchasing power. Adding further to the problem is the fact that when durable goods are in short supply as at present, the demand for non-durables, such as food, is inten-

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Meatone
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sified. In most cases the expansion of export demand has been a minor factor as compared with domestic consumption. Exports of meats, poultry and dairy products, for example, are running at less than 5 per cent of production. In wheat, however, the huge export demand has been the primary cause of the upward price swing. This year's goal to export a record 500,000,000 bu. of wheat is about 35 per cent of the record 1947 crop. During the preceding 20 years, wheat exports averaged 11 per cent of total wheat crops grown.

"Another factor in the price situation has been the wartime regulation still in effect under which the Commodity Credit Corporation currently is supporting market prices of certain farm products at 90 per cent of parity through loans and purchases, and is obligated to continue this program through 1948. While price control has been eliminated on livestock and meats, price support remains a government policy. . . . We submit that in any program which is put before Congress dealing with higher prices, the question of what the government itself is doing to boost prices and the cost of living is of the greatest importance."

Fats and Oils Magic

(Continued from page 12.)

guaretic acid is $C_{15}H_{22}O_4$ and its structural formula is described as beta gamma dimethyl alpha deltabi (3, 4 dihydroxy phenyl) butane. For convenience it is called N. D. G. A., as commercially prepared. It is a white crystalline powder of slightly yellowish hue and is readily soluble in fats and oils at 120 degs. C.

This newly identified N. D. G. A. was recognized by Prof. H. O. Halvorsen of the Hormel Institute, University of Minnesota, as a potential powerful antioxidant, and it is now offered commercially by the Wm. J. Stange Co. of Chicago.

Lard of 11 hour keeping quality (by the Swift stability test), was increased to 210 hours, (and thus the keeping quality was increased practically 20 fold), by adding one pound of N. D. G. A. to 10,000 lbs. of lard. Adding .01 per cent of N. D. G. A. to average quality lard increases its keeping quality to between 50 and 80 hours, which is generally considered satisfactory.

The addition of a small amount of citric or phosphoric acid is said to make 1 lb. of N. D. G. A. sufficient for treating as much as 40,000 lbs. of pure lard to give it a satisfactory keeping quality.

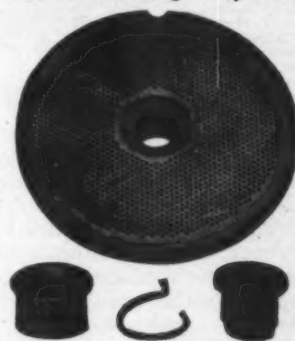
Thus we can see that through planned research and chemical engineering the production of finished highly refined lard and vegetable shortening had been reduced to an exact science, and today oils, lard, shortening and related products may be adapted to customer specifications and produced under clean sanitary conditions to be marketed as a beautiful pure, white odorless workable product, possessing high keeping qualities.

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YEARS** against regrinding
and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

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Silent Chain Drive

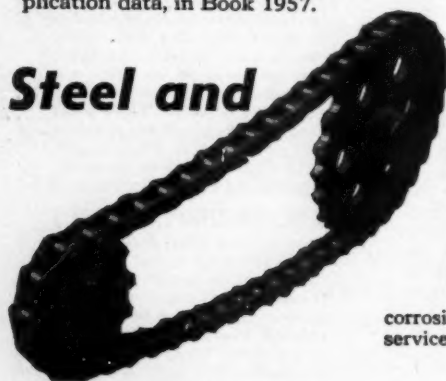
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Link-Belt Silverlink roller chain is applicable to the widest range of power transmission problems. Great Strength in relation to weight, stamina to withstand shock loads, smooth, positive and flexible operation are outstanding advantages of this versatile medium. Motion in either direction, without slip or creep, can be given any number of shafts. Single or multiple widths, from $\frac{3}{8}$ inch to 2 inch pitch, fully described with valuable application data, in Book 1957.



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Supply the mechanical advantages of chain power transmission to heaviest-duty, slow and medium speed applications. Link-Belt steel, malleable iron and Promal chains provide the strength, stamina and corrosion resistance to meet the severest service conditions. Send for Book 1994.

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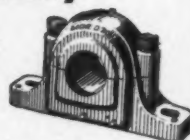
10,833 G



A Link-Belt power transmission engineer has no one's ax to grind—except his customer's. Not confined by a limited line—he can recommend the type of speed reducer—the type of bearing—the type of chain drive—the exact power transmission units best suited to his customer's needs. Link-Belt engineering advice on your power transmission problems is completely unbiased. There is no reason for it to be otherwise.

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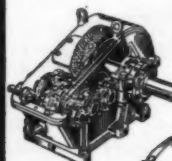
Babbitted Bearings, all types



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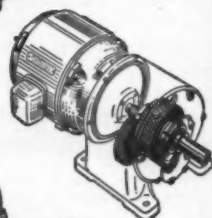


P.I.V. Gear Speed Variators



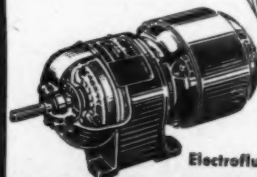
Herringbone Gear Speed Reducers

Gearmotors



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Pork Processing Increased Sharply in November While Beef Output Declined

A SHARP seasonal increase in slaughter of hogs in November resulted in a larger volume of pork being processed than a month earlier, although the totals failed to reach the figures of a year earlier, according to data compiled by the U. S. Department of Agriculture.

Pork placed in cure in November totaled 295,904,319 lbs., compared with 225,700,000 lbs. in October, and 304,242,000 lbs. a year ago, while pork smoked and/or dried totaled 142,275,359 lbs., compared with 134,718,000 and 146,740,000, respectively. On the other hand, beef placed in cure in November totaled 11,019,227 lbs., compared with 13,384,000 lbs. a month earlier, and 7,994,000 lbs. a year ago while beef smoked and/or dried totaled 6,108,578 lbs., compared with 7,713,000 and 2,502,000 lbs., respectively.

Production of sausage in inspected plants in November at 107,237,710 lbs. was substantially lower than the 130,786,000 lbs. produced in the preceding month, and the 132,225,000 produced in the same month a year ago. Production of all classes shared in the drop. This decline continued the trend manifested in the 11-month record, in which sausage production totaled 1,292,409,710 lbs., compared with 1,586,217,000 for the January-November period in 1946.

Production of loaf and related products also registered a decline, totaling 14,736,877 lbs. in November, compared

with 18,382,000 in October, and 18,819,000 lbs. in November a year ago. The 11-month production of loaf products at 176,454,877 lbs. was sharply down from the 233,105,000 lbs. produced in the same period a year ago.

Sliced bacon production, however, continued to indicate the increased rate of production this year. November's recorded production totaled 39,846,064 lbs. This was below the 42,813,000 lbs. recorded in October, but substantially higher than the 35,081,000 lbs. produced in November 1946. The 11-month record for bacon slicing operations this year totaled 546,978,064 lbs., compared with only 342,342,000 lbs. a year ago.

Production of canned meat items in November at 158,024,043 lbs. was smaller than the 160,052,000 lbs. produced in October, and sharply lower than the 194,004,000 lbs. produced in November 1946. The 11-month trend for canned meat products at 1,300,580,043 lbs. was markedly lower than the 2,092,967,000 lbs. produced in the first 11 months of 1946.

Production of slicing and institutional sizes of finished canned meats and meat products at federally inspected plants in November at 30,245,535 lbs. was sharply higher than the 22,660,733 lbs. produced in October, according to the U. S. Department of Agriculture.

Production of consumer size packages totaling 91,936,814 lbs. also was sharply higher than October's 89,266,408 lbs.

Leading items showing gains in consumer sizes were luncheon meat, canned ham, corned beef hash, chili con carne, deviled ham, sliced dried beef and spaghetti meat products.

While these are totals only of meats and meat products processed under fed-

REPORT OF CANNING OPERATIONS AT OFFICIAL ESTABLISHMENTS NOVEMBER, 1947

Item	Pounds of finished product Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat (include such items as spiced ham, chopped and pressed meats).....	14,715,596	16,450,188
Canned hams (whole & fractional).....	9,602,310	1,061,196
Corned beef hash.....	1,283,238	14,223,729
Chili con carne.....	911,399	10,479,840
Vienna sausage.....	116,760	9,377,243
Potted and Deviled meat food products (excluding deviled ham).....		4,189,967
Deviled ham.....		706,399
Tamales.....	136,216	3,229,254
Sliced dried beef.....	10,240	867,161
Liver products.....	32,448	560,219
Meat stew (all types).....	32,448	4,583,503
Spaghetti meat products (all types).....	389,200	3,448,203
Tongue (other than pickled).....	186,277	587,533
Vinegar pickled products.....	1,106,168	1,908,421
All other products containing 20% or more meat.....	1,730,199	18,520,287
All other products containing less than 20% meat (excluding canned soup).....	5,415	6,704,695
Total of all products.....	30,245,535	91,936,814

Some establishments reported canning operations for October too late to be included in October figures. These amounts included in November totals.

eral inspection and do not represent production pounds, the totals indicate that production of lard increased sharply in November, compared with the previous month, but ran substantially under November last year. The same trend appeared in the figures for rendered pork fat, but the change in the totals was less marked.

Krey on 1948 Outlook

(Continued from page 9.)

current average is \$50.90 weekly, more than double the 1939 figure of \$23.85. Personal incomes are at an all-time high, the current rate being \$205,000,000 a year, which is nearly triple the pre-war rate of \$73,000,000,000 yearly. Real income per capita is up one-third over the pre-war average, even after allowing for increased taxes and the higher cost of living. Many kinds of consumer goods are not yet available in sufficient supply to meet the demand.

"The most basic solution to the problem is adequate production of meat animals. Even now, when this country is engaged in a program to supply food for hungry people abroad, livestock production does not reduce the food grain supply to any appreciable extent. A distinction should be made between food grains, such as wheat, which provide human food, and feed grains, such as corn, which provide feed for livestock. Furthermore, about 50 per cent of all meat produced in the United States is grown from feeds other than grain.

"Aside from the reduction of the

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL MEAT INSPECTION

	1947 November lbs.	1946 lbs.	1947 January-November lbs.	1946 lbs.
Meat placed in cure—				
Beef.....	11,019,227	7,094,000	213,872,217	104,252,000
Pork.....	295,904,319	304,242,000	2,737,010,319	2,096,334,000
Smoked and/or dried—				
Beef.....	6,108,578	2,502,000	62,571,578	40,280,000
Pork.....	142,275,359	146,740,000	1,677,871,359	1,329,699,000
Sausage—				
Fresh, finished.....	23,695,702	31,179,000	222,596,702	439,057,000
Smoked and/or cooked.....	73,104,321	88,335,000	944,481,321	1,021,781,000
To be dried or semi-dried.....	10,437,687	12,711,000	125,328,687	125,379,000
Total sausage.....	107,237,710	132,225,000	1,292,409,710	1,586,217,000
Loaf, head cheese, chili con carne, jellied product, etc....	14,736,877	18,819,000	176,454,877	233,105,000
Cooked meat—				
Beef.....	3,134,062	2,713,000	30,429,062	29,815,000
Pork.....	40,605,033	43,493,000	470,855,033	279,209,000
Canned meat and meat food products—				
Beef.....	10,790,496	18,175,000	120,847,496	247,945,000
Pork.....	39,331,113	56,514,000	350,192,113	792,332,000
Sausage.....	11,906,448	7,581,000	104,362,448	144,549,000
Soup.....	44,217,807	48,318,000	378,646,807	297,343,000
All other.....	45,718,149	33,359,000	350,941,149	610,798,000
Total canned products.....	138,024,043	194,004,000	1,300,580,043	2,092,967,000
Bacon, sliced.....	39,846,064	35,081,000	546,978,064	342,342,000
Lard—				
Rendered.....	147,752,260	158,024,000	1,437,411,260	1,042,862,000
Refined.....	104,055,115	121,789,000	1,106,512,115	874,992,000
Rendered pork fat—				
Rendered.....	6,886,978	9,357,000	80,983,978	87,280,000
Refined.....	4,086,382	5,718,000	46,407,382	59,988,000
Olivo stock.....	8,239,139	8,797,000	62,218,139	127,084,000
Edible tallow.....	6,328,085	6,645,000	81,182,085	97,485,000
Compound containing animal fat.....	28,137,132	25,100,000	236,081,132	264,528,000
Oleomargarine containing animal fat.....	3,066,050	3,731,000	31,804,050	45,644,000
Miscellaneous.....	6,411,037	4,126,000	52,474,037	44,131,000
Total.....	1,134,454,065	1,231,096,000	11,610,504,065	10,778,207,000

This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

country's future meat supply, liquidation of livestock can have a serious effect on the economy. For example, cattle are grown primarily on grass, and two-thirds of the country is in grass that could not be utilized at all if it were not fed to livestock.

"Livestock also makes an important contribution to soil conservation and fertility. On the farm, forage crops used for feeding livestock serve a double purpose in binding down rich topsoil, thus preventing erosion, and in the case of legumes add nitrogen to the soil.

"Reduction in the numbers of livestock coming to market would result in a loss of valuable by-products, including various medicines. Insulin, for example, enables more than a million

Americans with diabetes to live and lead useful lives. To provide one year's supply of insulin for the new cases of diabetes developing in one day requires the pancreas glands from about 3,000 additional cattle or 10,000 hogs.

"The meat industry is cooperating vigorously with farm leaders and the U. S. Department of Agriculture in a program to conserve grain on the farm, without reducing the breeding herds and flocks on which the country will be dependent for its meat supply in 1948, 1949 and 1950.

"Under this program there will be less 'finished beef'—the kind that is well fattened on grain. Hogs, also, will come to market at lighter weights.

"The meat packing industry, one of

the country's largest, is one of the most efficient. Meat packers buy livestock and pay out millions of dollars daily for it. They operate plants, machinery and equipment (employing over a quarter million people). They prepare fresh meat, ham, bacon, sausage, canned meats, etc. And they deliver meat, under refrigeration, a few blocks or a thousand miles to retail stores. They perform these services with net earnings which amount to less than two cents per dollar of sales or only a fraction of a cent per pound of meat sold. That profit is so small that it has no appreciable effect on the price of a pound of meat bought for the consumer's table."

Report New Hoof-and-Mouth Outbreak; Tighten Controls

Approximately 200 head of cattle will be slaughtered in southern Mexico in an effort to stamp out a sudden outbreak of the hoof-and-mouth plague in the previously disease-free state of Tabasco, it was revealed this week by the joint Mexican-U. S. eradication commission. Announcement of the fresh outbreak followed closely a Washington meeting of the commission at which it was decided to strengthen the northern and southern quarantine lines of defense against spread of the disease.

Appearance of the virus in Tabasco lends emphasis to allegations voiced by various livestock raisers' associations that a "hold-the-line" quarantine policy would not serve to keep the disease in check. The slaughtering operation announced will be the first since the adoption of the vaccination-quarantine control plan was revealed, November 28. Commission officials have pointed out that killing and burial of infected animals in the Tabasco area is a temporary measure and does not represent a departure from the new vaccination plan.

The Commission, in a two-day meeting with Norris E. Dodd, under-secretary of agriculture for the United States, and Oscar Flores of the Mexican agriculture ministry, formulated plans for tightening controls along the quarantine boundaries and construction of a wire fence along their entire length. Eradication forces would then work from the fence line toward the infected areas and thus establish buffer zones.

The northern defense line begins at Tampico on the Gulf Coast and extends westward to Puerto Vallarta on the Pacific Coast. It ranges from 250 to 600 miles south of the international border. The southern boundary runs from the Gulf Coast to the Pacific Coast along the extreme southern borders of the States of Veracruz and Oaxaca.

Other points discussed at the meeting included methods for effecting the maximum effort by both countries to hold the quarantine lines and check spread of the disease, the regrouping and concentration of field forces along the quarantine lines, methods for utilizing the active cooperation of the Mexican army in the campaign and procedures involved in the scientific study of the disease.

LANCASTER, ALLWINE & ROMMEL

REGISTERED PATENT ATTORNEYS

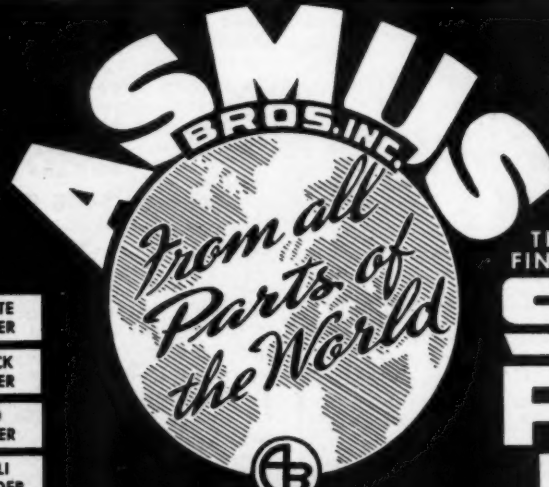
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SPICE IMPORTERS AND GRINDERS

New Trade Literature

Safety Floor Cleats (NL 448):—An illustrated two-color brochure describing a new safety tread floor strip for use in industrial plants, commercial establishments and homes has recently been released. One section of the brochure is devoted to installations of the material in food processing plants and an illustration of uses of the brick size cleats of the safety tread in a meat packing plant is included.—Minnesota Mining & Mfg. Co.

Process Industries Equipment (NL 449):—A 24-page illustrated booklet reviews applications of equipment and complete plants in resin and varnish production, organic synthesis, liquefied gas handling, electro-vapor heating systems, fat splitting, oil and fat hydrogenation, high pressure processing and solvent recovery.—Blaw-Knox Company.

Pre-Engineered Drives (NL 450):—A new 144-page catalog dealing with pre-engineered stock drives includes descriptive copy on various drives, plus illustrations and complete selection and performance tables. Details of construction and engineering features are also contained.—Allis-Chalmers Manufacturing Co.

Magnesium Dockboard (NL 453):—A four-page illustrated color folder provides technical, engineering and construction data on a new lightweight all-welded dockboard for various loading and unloading applications. Pictures show typical uses on railroad and truck shipping docks.—Magnesium Company of America.

Industrial Scales (NL 444):—A bulletin describing industrial scales manufactured by the company pictures the various models and gives complete specifications. It discusses the advantages of the use of light projection indication employed on its units for mechanical reading, claiming that it increases visible accuracy over 300 per cent.—The Exact Weight Scale Co.

Elastic Meat Covers (NL 455):—The manufacturer has released a four-page, illustrated folder describing a line of elastic meat covers, barrel linings and multi-wall bags. Photographs show typical applications on carcasses and meat cuts.—Arkell Safety Bag Co.

Cyclonic Combustion (NL 456):—A newly prepared bulletin explains the principle of cyclonic combustion and heat transfer employed by the manufacturer's generators. The pocket sized brochure contains ample descriptive copy on the cyclonic process and a full scale cutaway drawing of the generator is included.—Cyclotherm Corporation.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (12-27-47).

No.
Name
City
Street

FLASHES ON SUPPLIERS

THE GOODYEAR TIRE & RUBBER CO., INC.: With the removal of government restrictions covering the use of crude rubber in the manufacture of pliofilm, this Akron, O., firm is again prepared to supply its product in quantity for general commercial use, it was announced recently. Production facilities for pliofilm are being rapidly expanded and every provision is being made to serve customers. The company has announced many promising post-war developments designed to serve the needs of packaging users.

PURE CARBONIC INC.: Two new outlets have been added to Pure Car-

bonic's nationwide chain of distribution points. One in Erie, Pa., is located at 806 East 12th st., and the Des Moines, Ia., outlet is at 10th and Cherry sts.

LEEDS & NORTHRUP CO.: Purchase of a two-story and basement building at 34 E. Logan st., one block from the company's main plant, has been announced by this Philadelphia manufacturer of electrical measuring equipment. The newly acquired property will add about 11,000 sq. ft. of floor space to the 288,886 now in use at the company's main plant, according to C. S. Redding, president of the firm.

Meat is rich in iron and phosphorus.

TRACKING Bent to Sketch

Koch has a nation-wide reputation for furnishing accurate tracking jobs, ready for installation in processing, cooling, and slaughter rooms. Send us the measurements of your space on a diagram, showing doors and other openings. We then submit an accurate scale drawing for your approval, along with quotation. No obligation, of course.

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K O C H

BUTCHERS' SUPPLY CO.

NORTH KANSAS CITY 16, MO.

AMI Ads Will Feature Thriftier Cuts of Meat

With reduced supplies of meat and a continuation of a strong consumer demand as the outlook for 1948, the American Meat Institute's meat educational program will emphasize the thriftier, lower-priced cuts of meat in its advertising. Two advertisements to appear in magazines in January feature hamburger and pot roast.

The advertisement for *Life* magazine, with a readership of 26,000,000 people, points out that hamburger is every bit as nourishing as the more popular cuts of meat. *McCall's*, which will reach additional millions of women, will feature one of the important series of ads explaining to mothers why meat should be included in the diet of children.

MORRELL CO. DISTRIBUTING CALENDARS FOR 38TH YEAR

The 1948 calendar of John Morrell & Co., now being distributed to dealers, carries illustrations of 12 of the most familiar and timeless fairy tales, known and loved for generations. They are painted by the world-famous artist and illustrator, Feodor Rojankovsky, widely known as an illustrator of children's books, "The Tall Mother Goose" and others. The fairy tales depicted include Little Red Riding Hood, Rapunzel, The Hare and the Hedgehog, Hansel and



CINCINNATI PACKER STARTS ADVERTISING-PROMOTION PROGRAM

The large painted displays shown here are part of the new full scale advertising and promotional campaign inaugurated by the J. & F. Schroth Packing Co. last month. The program includes regular advertising in all Cincinnati newspapers, a half hour radio show each Sunday over station WCKY, Cincinnati, new package designs and outdoor displays. The signs cover a substantial section of the Schroth plant.

Gretel, Snow White, Sleeping Beauty, The Gingerbread Boy, Puss in Boots, Jack and the Beanstalk and others.

This is the thirty-eighth year in

which John Morrell & Co. has printed calendars. Almost without exception each has been illustrated by nationally known artists.

AROMIX PRODUCTS

HIGH QUALITY SEASONINGS AND SPECIALTIES

DEPENDABLE LIQUID AND DRY CURING COMPOUNDS

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612 W. LAKE ST., CHICAGO 6, ILL. DEArborn 0990

"You ask why I like my VIKINGS?"

HERE'S MY HONEST OPINION....

"When I bought my Viking pumps, I knew they were engineered for my job. They were no off-the-shelf item that was supposed to do a little of everything and none too well.

"They were built for my work and to handle my particular problem. There was no guessing or compromising.

"My pumps today are several years old. They have needed little repairing. The newer Vikings are even better than mine although harder to get than when I bought them. They cost a little more but they are still an honestly good buy.

"Vikings are simple, rugged and well built. They always have been and I think they always will be. That's why I'm going to get more Vikings when I need more pumps.

"Your first step is to ask for free folder 47SS. If you have a pumping problem, tell them about it."



See Our Catalog in SWEETS **Viking** PUMP COMPANY
Cedar Falls, Iowa

MARKET SUMMARY

DETAILED INFORMATION INDEX

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L. C. L. Prices.....32	Livestock.....40

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top \$2.25 higher but average \$1.15 up; most other markets \$1.50 to \$2.00 higher.

	Wednes.	Thurs. last wk.
Chicago, top.....	\$29.00	\$26.75
3 day avg.....	27.36	26.21
Kan. City, top.....	28.50	27.00
Omaha, top.....	28.50	27.00
St. Louis, top.....	29.00	27.00
St. Paul, top.....	28.00	26.25
Corn Belt, top.....	27.75	26.35
Indianapolis, top.....	29.00	27.25
Cincinnati, top.....	28.00	27.00
Baltimore, top.....	29.50	27.50
Receipts 20 markets		
2 days.....	216,000	278,000
Slaughter—		
Fed. Insp.*.....	1,496,000	1,642,000
Cut-out.....	180-220-	240-
results.....	220 lb. 240 lb.	270 lb.
This week.....	\$1.30 — \$1.51 — \$2.17	
Last week.....	.75 — .79 — 1.32	

PORK

Chicago:

Reg. hams,			
all wts.52	@52½	47	
Loins, 12/16...44	@45	41	@42
Bellies, 8/12..	51		50
Picnics,			
all wts.31½	@34	30½	@32½
Reg. trim-			
mings.....30	@31	29	@30

New York:

Loins, 8/12...44	@45	43	@45
Butts, all wts..39	@42	40	@43

LAMBS

Chicago, top.....	\$25.50	\$24.60
Kan. City, top.....	—	24.00
Omaha, top.....	25.35	24.50
St. Louis, top.....	25.50	24.50
St. Paul, top.....	25.50	25.00
Receipts 20 markets		
2 days.....	76,000	91,000
Slaughter—		
Fed. Insp.*.....	312,000	355,000

Dressed lamb prices:

Chicago, choice.....	40@43	42@45
New York, choice...39@43		40@44

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended December 20, 1947:

	Week Dec. 20	Previous week	Cor. wk. 1946
Cured meats, pounds.....	24,339,000	30,692,000	24,663,000
Fresh meats, pounds.....	41,281,000	48,244,000	44,685,000
Lard, pounds.....	5,995,000	6,090,000	8,730,000

Cattle—Beef—Veal

CATTLE

Chicago cattle market Thursday: Most grades steady. Steers, two-way market with best grades steady to 50c higher, others steady; heifers, steady; cows, steady to 25c higher; canners and cutters, steady; bulls, steady; calves, slow, weak, barely steady.

	Wednes.	Thurs. last wk.
Chicago steer top...	\$40.00	\$36.50
4 day cattle avg..	29.00
Chi. heifer top.....	30.00	28.00
Chi. bol. bull top...	21.50	22.00
Chi. cut. cow top...	18.00	15.25
Chi. can. cow top...	13.75	13.50
Kan. City, top.....	32.50	30.00
Omaha, top.....	36.00a	38.00
St. Louis, top.....	30.00	29.50
St. Paul, top.....	31.00	31.50
Receipts 20 markets		
2 days.....	122,000	155,000
Slaughter—		
Fed. Insp.*.....	299,000	332,000

BEEF

Carcass, good, all wts.:

Chicago.....44	@48	44	@48
New York.....45	@48	45	@47
Chi. cut., Nor..	26%		26%
Chi. can., Nor.	26%		26%
Chi. bol. bulls, dressed....	32%	32½	@32%

CALVES

Chicago, top.....	\$30.00	\$29.50
Kan. City, top.....	25.00	25.00
Omaha, top.....	23.00	22.00
St. Louis, top.....	35.00	33.50
St. Paul, top.....	29.00	29.00

Slaughter—

Fed. Insp.*.....	156,000	156,000
------------------	---------	---------

Dressed veal:

Good, Chicago.....	35@38	35@39
Good, New York....	37@42	35@40

*Week ended December 20.

FATS-OILS CONSUMPTION

Total factory consumption of primary animal and vegetable fats and oils during the third quarter of 1947 has been calculated by the Department of Commerce at 2,097,307,000 lbs. Of this total 617,534,000 lbs. were used in refining, while 1,479,773,000 lbs. were used in other ways. Winterizing for salad oil accounted for 135,783,000 lbs.; shortening 289,041,000 lbs.; oleomargarine, 135,072,000 lbs. and other edible

Hides—Fats—By-Products

HIDES

Chicago packer hides: Market generally soft and weak.

	Wednes.	Thurs. last wk.
Hvy. native cows..	31½	32½
Nor. Calf (heavy)..	90n	90
Nor. calf (light)...	1.15	1.15
Nor. native,		
kipskin.....	50	55
Outside Small Pkr.		
Native, all weight,		
strs & Cows.....	29@31	31@33

TALLOW, GREASES, ETC.

Chicago: Larger soapers bidding inside figure, but offerings scarce and small buyers paying top in limited way.

Fancy tallow.....	20@21	20
Choice white grease	20@21	20

Chicago By-Products: Trend steady to strong.

Dry rend.		
tankage. *2.15@	2.20	*2.10@ 2.15
10-11% tank. ...*	10.50@11.00	*10.25@10.50
Blood*	10.00@10.25	*10.00@10.25
Digester tankage		
60%	140.00	135.00@140.00
Cottonseed oil,		
Val. & S.E.	28pd	26pd

*F.O.B. shipping point.

LARD

Lard—Cash.....	26.40n	25.50n
Loose.....	24.50a	24.50a
Leaf.....	23.50n	23.50n

products, 28,346,000 lbs. Among inedible products produced, 509,145,000 lbs. went into production of soap, and 22,323,000 lbs. into production of lubricants and greases.

The commerce department placed third-quarter factory consumption of crude cottonseed oil at 117,417,000 lbs.; refined cottonseed, 204,193,000 lbs.; crude peanut, 24,181,000; refined peanut, 30,448,000; crude coconut, 203,934,000; refined coconut, 87,210,000; crude corn, 63,584,000; refined corn, 19,620,000; crude soybean, 311,167,000, and refined soybean, 290,906,000. Among the animal fats consumed by factories in the third quarter, the department listed 28,403,000 lbs. of lard and rendered pork fat, 6,077,000 lbs. of edible animal stearin, 1,265,000 lbs. of oleo oil, 14,325,000 lbs. of edible tallow, 318,266,000 lbs. of inedible tallow, and 776,000 lbs. of neats-foot oil.

Leading Packers use

Air-O-chek Casing Valves

Increase output per hour
Save water (or air)
Reduce Maintenance



The patented AIR-O-CHEK feature—a ball and socket joint between the internal lever and the valve—gives easy control of flow by slightly depressing the nozzle. Shut-off is instant and positive, assuring leakproof operation.

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Philadelphia, Pa.

USDA MEAT ALLOCATIONS

Allocation of 13,200,000 lbs. of meat and meat products for commercial export, largely to U. S. government projects, the Philippines and the American Republics, during the January-March quarter of 1948 was announced this week by the U. S. Department of Agriculture. This total compares with meat allocations amounting to 142,900,000 lbs. for the January-March quarter of 1947 and 18,249,840 lbs. for the final quarter of 1947. The total January-March allocation represents about one-fourth of one per cent of anticipated U. S. production for the January-March quarter of 1948.

Division of the allocation has been made as follows: Philippines, 2,000,000 lbs.; French Colonies, 700,000 lbs.; Netherlands Colonies, 200,000 lbs.; British Dominions, 500,000 lbs.; American Republics, 4,475,000 lbs.; U. S. government projects, 3,000,000 lbs.; and other commercial export including Newfoundland and Liberia, 2,325,000 lbs.

In addition, canned meat being purchased in Mexico by the USDA in connection with the foot-and-mouth-disease eradication program will be made available for export.

CUBAN LARD IMPORTS

Lard imports into Cuba from the United States totaled about 9,650,000 lbs. for the month of October, more than double the approximately 3,450,000 lbs. shipped there in September and the 316,000 lbs. in the same month last year, it was revealed this week in a report from Havana.

U. S. MEAT IMPORTS-EXPORTS

Commodity	Oct. 1947 lbs.	Oct. 1946 lbs.
EXPORTS (domestic)—		
Beef and veal, fresh or frozen	6,415,987	109,320
Beef and veal, pickled or cured	828,975	15,563
Pork—		
Fresh or frozen	125,742	122,381
Wiltshire and Cumberland sides		
Hams and shoulders, cured	432,343	102,453
Bacon	109,940	30,254
Other pork, pickled or salted	1,306,344	421,331
Mutton and lamb	356,413	12,231
Sausage, including canned and sausage ingredients	410,628	271,700
Canned Meats—		
Beef	1,010,365	2,409,762
Pork	346,314	400,000
Tushonka		
Other canned meats	1,781,300	602,859
Other meats, fresh, frozen, or cured—		
Kidney, livers, and other meats, n.e.s.	148,446	80,194
Lard, including neutral	33,132,463	8,268,063
Tallow, edible	111,000	38,120
Tallow, inedible	8,990,910	275,908
Grease and lard stearin	28,524	29,537
IMPORTS—		
Beef, fresh or frozen	00,591	13,051
Veal, fresh or frozen		765
Beef and veal, pickled or cured	309,621	1,011,459
Pork, fresh or frozen	1,189	793
Hams, shoulders and bacon	12,853	5,820
Pork, other pickled or salted	1,650	1,620
Mutton and lamb	70	
Canned beef	11,630,217	1,024,471
Tallow, edible		13,681
Tallow, inedible		119,500

*Includes many items which consist of varying amounts of meat.

engaged in the production, processing or marketing of perishable foods. Copies may be had without charge or obligation upon request to the National Association of Refrigerated Warehouses, 1005 E. Street, N. W., Washington 4, D. C. This publication contains listings of some 400 reliable public refrigerated warehousing companies located throughout the United States and Canada and in several foreign countries, and gives complete information regarding their services and facilities.

SEPTEMBER GRADING OF MEAT

The total of meats, meat products and by-products officially graded in the U. S.¹ in September, compared with September 1946, is reported by USDA in thousands of lbs. (i.e. "000" omitted) as follows.

	Sept. 1947 1,000 lb.	Aug. 1947 1,000 lb.	Sept. 1946 1,000 lb.
Fresh and frozen²			
Beef	208,192	213,353	306,673
Veal	22,606	21,106	80,252
Lamb	13,352	12,413	47,519
Yearling and mutton	1,435	2,622	14,136
Pork	1,205	1,107	505
Meats, canned ³			2,461
Meats, cured	1,061	1,060	578
Lard ⁴	1,787	25,511	84
Lard substitutes and edible tallow	49	45	59
Sausage and ground meats	878	869	458
Miscellaneous meats ⁵	480	540	157
Total meats and lard ⁶	231,978	279,319	455,872
Oleomargarine and oleo oil		23	4,083
Horse meat:			
Canned	2,098	1,822	5,156
Cured			654

¹Includes all gradings for the Commodity Credit Corporation. ²National Live Stock and Meat Board cooperating. ³Figures for canned meats are incomplete as an undetermined amount is included with the cured meats classification. ⁴Includes pork fat. ⁵Includes beef suet. ⁶Totals based on unrounded numbers.

Note: Gradings for the Commodity Credit Corporation during September 1947 were as follows: 1,637,000 lbs. of lard and pork fat, and 2,098,000 lbs. of canned horse meat.

DIRECTORY OF WAREHOUSES

A few copies of the 1947 Directory of Public Refrigerated Warehouses, published last September, are still available for distribution to any concern

CUT-OUT TEST THIS WEEK SHOWS INCREASED MINUS MARGINS FOR ALL BUTCHER STOCK

(Chicago costs and credits, first three days of week)

Increased prices for lard and major pork cuts brought total product values to higher levels this week but live hog costs rose even more and this resulted in a substantial increase in the minus cutting margins for all weights of animals. Light butchers showed a loss of \$1.30, compared with 75c last week, but remain in the strongest position. Medium weights cut out at a minus \$1.51, as

compared with 79c last week, and heavy hogs showed a minus margin of \$2.17.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of each week under comparison.

—180-220 lbs.—										—220-240 lbs.—										—240-270 lbs.—											
Value					Value					Value					Value																
Pct.	Pct.	Price	per	Sn.	Pct.	Pct.	Price	per	Sn.	Pct.	Pct.	Price	per	Sn.	Pct.	Pct.	Price	per	Sn.	Pct.	Pct.	Price	per	Sn.	Pct.	Pct.	Price	per	Sn.		
live	live	lb.	cwt.	yield	live	live	lb.	cwt.	yield	live	live	lb.	cwt.	yield	live	live	lb.	cwt.	yield	live	live	lb.	cwt.	yield	live	live	lb.	cwt.	yield		
Skinned hams	12.7	18.1	50.7	\$ 6.43	\$ 9.18	12.7	17.7	50.7	\$ 6.43	\$ 8.97	13.0	18.1	50.7	\$ 6.50	\$ 9.18	13.0	18.1	50.7	\$ 6.50	\$ 9.18	13.0	18.1	50.7	\$ 6.50	\$ 9.18	13.0	18.1	50.7	\$ 6.50	\$ 9.18	
Picnics	5.7	8.1	33.0	1.88	2.67	5.5	7.7	33.0	1.82	2.54	5.4	7.4	32.0	1.73	2.37	5.4	7.4	32.0	1.73	2.37	5.4	7.4	32.0	1.73	2.37	5.4	7.4	32.0	1.73	2.37	
Boston butts	4.3	6.1	39.0	1.68	2.38	4.1	5.8	38.5	1.58	2.23	4.1	5.7	38.5	1.58	2.19	4.1	5.7	38.5	1.58	2.19	4.1	5.7	38.5	1.58	2.19	4.1	5.7	38.5	1.58	2.19	
Loins (blade in)	10.2	14.6	42.5	4.34	6.21	9.9	13.9	41.5	4.11	5.77	9.7	13.4	40.3	3.91	5.40	9.7	13.4	40.3	3.91	5.40	9.7	13.4	40.3	3.91	5.40	9.7	13.4	40.3	3.91	5.40	
Bellies, S. P.	11.1	15.9	50.5	5.62	8.03	9.6	13.5	49.6	4.76	6.70	9.3	13.2	48.5	4.61	6.53	9.3	13.2	48.5	4.61	6.53	9.3	13.2	48.5	4.61	6.53	9.3	13.2	48.5	4.61	6.53	
Bellies, D. S.	
Fat backs	3.2	4.5	18.0	.58	.81	4.6	6.4	18.5	.85	1.18	4.6	6.4	18.5	.85	1.18	4.6	6.4	18.5	.85	1.18	4.6	6.4	18.5	.85	1.18	
Plates and jowls	3.1	4.2	22.0	.64	.92	3.5	4.8	22.0	.76	1.06	3.5	4.8	22.0	.76	1.06	3.5	4.8	22.0	.76	1.06	3.5	4.8	22.0	.76	1.06	
Raw leaf	2.3	3.2	23.1	.53	.74	2.2	3.1	23.1	.51	.72	2.2	3.1	23.1	.50	.72	2.2	3.1	23.1	.50	.72	2.2	3.1	23.1	.50	.72	2.2	3.1	23.1	.50	.72	
P. S. lard, rend. wt.	13.9	19.9	24.5	3.41	4.88	12.4	17.3	24.5	3.06	4.24	10.4	14.5	24.5	2.55	3.53	10.4	14.5	24.5	2.55	3.53	10.4	14.5	24.5	2.55	3.53	10.4	14.5	24.5	2.55	3.53	
Spare ribs	1.6	2.3	37.0	.59	.85	1.6	2.3	32.5	.52	.75	1.6	2.2	36.5	.42	.58	1.6	2.2	36.5	.42	.58	1.6	2.2	36.5	.42	.58	1.6	2.2	36.5	.42	.58	
Regular trimmings	3.3	4.7	29.6	.98	1.30	3.1	4.2	29.6	.92	1.24	2.9	4.1	29.6	.86	1.21	2.9	4.1	29.6	.86	1.21	2.9	4.1	29.6	.86	1.21	2.9	4.1	29.6	.86	1.21	
Feet, tails, neckbones	2.0	2.9	17.6	.35	.51	2.0	2.8	17.7	.35	.49	2.0	2.8	17.7	.35	.49	2.0	2.8	17.7	.35	.49	2.0	2.8	17.7	.35	.49	2.0	2.8	17.7	.35	.49	
Offal and miscellaneous	1.05	1.50	1.05	1.47	1.05	1.46	1.05	1.46	1.05	1.46	1.05	1.46	
TOTAL YIELD AND VALUE	70.0	100.0	...	\$27.49	\$39.26	71.5	100.0	...	\$27.13	\$37.95	72.0	100.0	...	\$26.17	\$36.34	72.0	100.0	...	\$26.17	\$36.34	72.0	100.0	...	\$26.17	\$36.34	72.0	100.0	...	\$26.17	\$36.34	
Per cwt. alive					Per cwt. alive					Per cwt. alive					Per cwt. alive					Per cwt. alive					Per cwt. alive						
Cost of hogs				\$27.76					\$27.74					\$27.76					\$27.76					\$27.76							
Condemnation loss				.14					.14					.14					.14					.14							
Handling and overhead				.89					.70					.68					.68					.68							
TOTAL COST PER CWT.				\$28.79	\$41.12				\$28.64	\$40.06				\$28.94	\$40.36				\$28.94	\$40.36					\$28.94	\$40.36					
TOTAL VALUE				27.49	39.26				27.13	37.95				26.17	36.34				26.17	36.34					26.17	36.34					
Cutting margin				—\$ 1.30	—\$ 1.86				—\$ 1.51	—\$ 2.11				—\$ 1.77	—\$ 2.02				—\$ 1.77	—\$ 2.02					—\$ 1.77	—\$ 2.02					
Margin last week				—\$.75	—\$ 1.08				—\$.79	—\$ 1.11				—\$.85	—\$ 1.18				—\$.85	—\$ 1.18					—\$.85	—\$ 1.18					

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

	Week ended Dec. 23, 1947 per lb.
Choice native steers—	
All weights	.50 @53
Good native steers—	
All weights	.46 @48
Commercial native steers—	
All weights	.36 @41
Utility, all weights	.29 @32
Hindquarters, choice	.58 @64
Forequarters, choice	.42 @44
Cow, commercial	.29 @32
Cow, utility	.27 @28 1/2
Cow, canner and cutter	.26 @27

BEEF CUTS

Steer loin, choice	.97 @1.05
Steer loin, good	.83 @90
Steer loin, commercial	.55 @60
Steer round, choice	.46 @47
Steer round, good	.44 @45
Steer rib, choice	.75 @85
Steer rib, good	.64 @68
Steer rib, commercial	.43 @48
Steer rib, utility	.27 @31
Steer sirloin, choice	.80 @85
Steer sirloin, commercial	.50 @55
Steer brisket, choice	.46 @48
Steer brisket, good	.40 @43
Steer chuck, choice	.36 @38
Steer chuck, good	.30 @33
Steer back, choice	.47 @48
Steer back, good	.46 @47
Fore shanks	.25 1/2
Hind shanks	.21 1/2
Beef tenderloins	1.75 @1.85
Beef plates	.24 @26

BEEF PRODUCTS

Brains	.10 1/4 @11 1/4
Hearts	.22 @23
Tongues, select, 3 lbs. & up	
fresh or froz.	.27 1/2 @28 1/2
Tongues, house run	
fresh or froz.	.24 @25
Tripe, cooked	.16 1/4 @17
Livers, selected	.46 1/4 @47
Kidneys	.19 @20
Cheek meat	.27 1/2 @28
Lips	.13 1/4 @14
Lungs	.10 @10 1/4
Melts	.10 @10 1/4

CALF

Choice, 225 lbs. down	.36 @38
Good, 225 lbs. down	.33 @36
Commercial	.29 @31
Utility	.25 @26

VEAL—HIDE OFF

Choice carcass	.39 @41
Good carcass	.35 @39
Commercial carcass	.30 @34
Utility	.26 @31

LAMBS

Choice lambs	.39 @43
Good lambs	.35 @41
Commercial lambs	.30 @34
Utility	.27 @29

MUTTON

Good	.18 @20
Commercial	.16 1/4 @17 1/4
Utility	.14 @16

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	.54 @55
Fancy skinned hams, 14/18 lbs., parchment paper	.54 @57
14/18 lbs., parchment paper	.54 @57
Fancy trim, brisket off, bacon, 8 lb. down, wrap	.70 @72
Square cut seedless bacon, 8 lb. down, wrap	.62 @63

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	.52 @52 1/2
Reg. pork loins, und. 12 lb.	.45 @45 1/4
Picnics, 4/8	.34 @34 1/4
Skinned shldrs, bone in	.37 @37 1/4
Spareribs, under 8 lbs.	.39 @40
Boston butts, 5/8 lbs.	.40 @41
Boneless butts, c.t.	.56 @56 1/2
Neck bones	.17 @18
Pigs feet, front	.14 1/2 @15
Kidneys	.21 @21 1/4
Livers	.20 @20 1/2
Brains	.21 1/4 @22
Ears	.13 1/4 @14
Scouts, lean in	.17 1/4 @18 1/4

FANCY MEATS

Tongues, corned	.45
Veal heads, under 6 ea.	.50
6 to 12 ea.	.50
12 ea. up	1.05
Beef kidneys	.20 @30
Lamb fries	.55 @58
Beef livers	.55
Or tibia under %	.45
Oter % lb.	.30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	.31 @31 1/4
Sp. lean pork trim, 85%	.43 @43 1/4
Ex. lean pork trim, 95%	.46 @47
Pork cheek meat	.34 @34 1/2
Pork tongues	.22 @22 1/2
Boneless bulk meat	.40 % @41 1/4
Boneless chunks	.37 @37 1/2
Shank meat	.36 1/2 @37
Beef trimmings	.33 1/4 @34
Dressed canners	.29 @29 1/2
Dressed cutter cows	.27 @27 1/4
Dressed bologna bulls	.33 @33 1/4

DRY SAUSAGE

Cervelat, ch. hog bungs	.83 @85
Thuringer	.43 @44
Farmer	.67 @70
Holsteiner	.67 @70
B. C. Salami	.80
B. C. Salami, new con.	.46
Genoa style salami, ch.	.94
Pepperoni	.72
Mortadella, new condition	.45
Cappicola (cooked)	.88
Italian style hams	.78

DOMESTIC SAUSAGE

Pork sausage, hog casings	.49
Pork sausage, bulk	.47
Frankfurters, sheep casings	.47
Frankfurters, hog casings	.45
Bologna	.39 1/4
Bologna, artificial casings	.39
Smoked liver, hog bungs	.48
New Eng. lunch. specialty	.63
Mixed luncheon spec., ch.	.47
Tongue and blood	.38
Blood sausage	.31
Boone	.29
Polish sausage, fresh	.53
Polish sausage, smoked	.56

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Domestic rounds, 1% to 1 1/4 in., 180 pack	.80 @85
Domestic rounds, over 1 1/4 in., 140 pack	.40 @45
Export rounds, wide, over 1 1/4 in.	.75 @85
Export rounds, medium, 1% to 1 1/4 in.	.40 @50
Export rounds, narrow, 1 1/4 in. under	.70 @75
No. 1 weasands, 24 in. up	.13 @14
No. 1 weasands, 22 in. up	.11 @12
No. 2 weasands	.8 @10
Middle sewing, 1 1/4 @	.90 @1.15
Middles, select, wide, 2 @2 1/4 in.	1.15 @1.25
Middles, select, extra, 2 @2 1/2 in.	1.40 @1.45
Middles, select, extra, 2 1/4 in. & up	1.90 @1.95
Beef bungs, export No. 1	.14 @16
Beef bungs, domestic	.8 @12
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.13 @14
10-12 in. wide, flat	.9 1/4 @10 1/4
8-10 in. wide, flat	.6 1/2 @7 1/2
Pork casings:	
Extra narrow, 29 mm. & dn.	2.65 @2.75
Narrow, medium, 29 @32 mm.	2.65 @2.75
Medium, 32 @35 mm.	2.15 @2.25
Spe. medium, 35 @38 mm.	1.50 @1.65
Wide, 38 @45 mm.	1.70 @1.85
Export bungs, 34 in. cut	.34 @36
Large prime bungs, 34 in. cut	.28 @30
Medium prime bungs, 34 in. cut	.22 @23
Small prime bungs	.15 @17
Middles, per set	.40 @45

SEEDS AND HERBS

	Whole	Ground
Caraway Seed	.22 @23	.26 @27
Cominos seed	.33	.38
Mustard seed, fcy. yel.	.22	..
Americana	.22	..
Marjoram, Chilean	.16	.20
Oregano	.17	.21
Coriander, Morocco
Natural No. 1	12	16
Marjoram, French	.45 @50	.59 @56 1/2
Sage, Dalmatian
No. 1	.34	.40

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hae) in 425-lb. bbls., del.	\$ 9.00
Saltpeter, n. ton, f.o.b. N. Y.	10.25
Dbt. refined gran.	13.65
Small crystals	14.65
Medium crystals	14.65
Pure rfd., gran. nitrate of soda	4.75
Pure rfd., powdered nitrate of soda	..
only, paper sacked f.o.b. Chgo.	..
Salt, in min. car of 60,000 lbs.	..
Per ton	16.50
Granulated	23.60
Medium	..
Rock, bulk, 40 ton cars	..
Detroit	9.40
Sugar—	..
Raw, 96 basis, f.o.b.	..
New Orleans	6.82
Standard gran., f.o.b.	..
refiners (2%)	8.30 @8.40
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	..
less 2%	7.51
Dextrose, per cwt.	..
in paper bags, Chicago	7.51

SPICES

(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime	.28 @30	.32 @33
Resifted	.29 @30	.33 @34
Chili powder	..	.36 @38
Chili pepper	.35 @40	.40 @45
Clove, Zanzibar	.20 @21	.24 @25
Ginger, Jam., uabl.	.21 @22	.25 @26
Ginger, African	.18 @19	.21 @22
Cochin	.19 @21	.22 @24
Mace, fcy. Banda
East India	..	1.77
West India	..	1.88
Mustard, flour, fcy.
No. 1	..	.26
West India Nutmeg	..	.80 @82
Paprika, Spanish	..	.30 @34
Pepper, Cayenne	..	.30 @31
Red, No. 1	..	.30 @32
Pepper, Packers	.50 @60	.59 @67
Pepper, black	.50 @52	.55 @57
Pepper, white	.68 @71	.71 @76
Pepper, Black
Malabar	.50 @52	.55 @57
Black Lampung	.50 @52	.55 @57

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Dec. 22	San Francisco Dec. 23	No. Portland
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$43.00 @44.00	\$43.00 @44.00	..
500-600 lbs.	43.00 @44.00	43.00 @44.00	..
Commercial:			
400-600 lbs.	38.00 @41.00	40.00 @42.00	..
Utility:			
400-600 lbs.	36.00 @37.00	35.00 @37.00	..
COW:			
Commercial, all wts.	33.00 @35.00	34.00 @38.00	..
Cutter, all wts.	28.00 @30.00	28.00 @30.00	..
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.	..	41.00 @43.00	..
Good:			
80-130 lbs.	..	40.00 @41.00	..
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
30-40 lbs.	..	43.00 @44.00	..
40-50 lbs.	43.00 @44.00	42.00 @44.00	..
Good:			
30-40 lbs.	..	43.00 @44.00	..
40-50 lbs.	42.00 @43.00	42.00 @44.00	..
Commercial, all wts.	41.00 @42.00	39.00 @40.00	..
Utility, all wts.	40.00 @41.00	34.00 @39.00	..
MUTTON (LWE):			
Good, 70 lbs. dn.	21.00 @22.00	21.00 @22.00	..
Commercial, 70 lbs. dn.	20.00 @21.00	19.00 @21.00	..
FRESH PORK CARCASSES: (Packer Style)			
80-100 lbs.	..	38.00 @41.00	..
100-120 lbs.	..	39.00 @41.00	..
120-137 lbs.	39.00 @40.00	39.00 @41.00	..
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	47.00 @49.00	50.00 @53.00	..
10-12 lbs.	47.00 @49.00	50.00 @53.00	..
12-16 lbs.	46.00 @48.00
PICNICS:			
4-8 lbs.	..	40.00 @42.00	..
PORK CUTS, NO. 1:			
HAM, Skinned:			
(Fresh)			
12-16 lbs.	52.00 @54.00	57.00 @62.00	..
16-18 lbs.	52.00 @54.00	57.00 @62.00	..
BACON, "Dry Cure" No. 1:			
6-8 lbs.	..	78.00 @80.00	..
8-10 lbs.	..	76.00 @78.00	..
10-12 lbs.	..	74.00 @76.00	..
LARD, Refined:			
Tierces	28.00 @31.00
50 lb. cartons & cans	30.00 @31.50
1 lb. cartons	31.00 @34.00



**PREFERRED
PACKAGING
SERVICE**
CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

TUESDAY, DECEMBER 23, 1947

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	49n	49n
10-12	49n	49n
12-14	49n	49n
14-16	49n	49n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	48½n	48½n
18-20	47½n	47½n
20-22	47n	47n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	51½	51½n
12-14	51½	51½n
14-16	51½	51½n
16-18	51½	51½n
18-20	50 @ 50½	50n
20-22	48½	48½n
22-24	47½	47½n
24-26	46½	46½n
26-30	45½	45½n
25-up, No. 2's	43½	...

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Reg. plates...	24n	24n
Clear plates...	20n	20n
Square jowls...	27½ @ 28	27½n
Jowl butts...	23	21 @ 22

PICNICS

	Fresh or Frozen	S.P.
4-6	33½	33½
6-8	33½	33½
8-10	32	32
10-12	31½	31½
12-14	31½	31½
8-up, No. 2's	31½	...
inc.	31½	...

BELLIES

	Fresh or Frozen	Cured
6-8	51	51
8-10	51	51
10-12	51	51
12-14	49	50
14-16	47	48
16-18	45	46
18-20	45	45

D.S. BELLIES

	Cured
18-20	37½
20-22	36½
22-24	36½
24-26	36½
26-30	36½
30-35	36
35-40	36
40-50	36

FAT BACKS

	Green or Frozen	Cured
6-8	19	19
8-10	19	19
10-12	19	19
12-14	19½	19½
14-16	20	20
16-18	20	20
18-20	21	21
20-22	21	21

LARD FUTURES PRICES

MONDAY, December 22, 1947

	Open	High	Low	Close
Dec.	26.00	26.90	26.60	26.90
Jan.	26.50	26.50a
Mar.	26.55	26.60	26.40	26.45
May	26.75	26.80	26.55	26.62½
July	27.00	27.00	26.75	26.80b

Sales: 7,000,000 lbs.

Open interest at close Fri., Dec. 19th: Dec., 61; Jan., 80; Mar., 888; May, 600; July, 223; at close Sat., Dec. 20th: Dec., 59; Jan., 81; Mar., 880; May, 612; July 228 lots.

TUESDAY, December 23, 1947

	Jan.	Mar.	May	July
Jan.	26.30	26.40	26.30	26.05a
Mar.	26.30	26.45	26.35	26.05a
May	26.55	26.65	26.55	26.22½a
July	26.75	26.80	26.15	26.42½a

Sales: 5,680,000 lbs.

Open interest at close Mon., Dec. 22nd: Dec., 34; Jan., 80; Mar., 852; May, 606 and July 228 lots.

WEDNESDAY, December 24, 1947

	Jan.	Mar.	May	July
Jan.	26.30	26.40	26.30	26.40b
Mar.	26.25	26.50	26.25	26.45b
May	26.40	26.70	26.40	26.65
July	26.65	26.75	26.52½	26.75a

Sales: 6,280,000 lbs.

Open interest at close Tues., Dec. 23rd: Dec., 30; Jan., 80; Mar., 837; May, 615 and July 242 lots.

THURSDAY, December 25, 1947

CHRISTMAS HOLIDAY

FRIDAY, December 26, 1947

	Jan.	Mar.	May	July
Jan.	26.75	26.75	26.50	26.55b
Mar.	26.45	26.57½	26.32½	26.55
May	26.67½	26.75	26.50	26.65
July	26.85	26.87½	26.60	26.77½b

Sales: About 3,500,000 lbs.

Open interest at close Wed., Dec. 24th: Dec., 30; Jan., 77; Mar., 836; May, 621 and July 237 lots.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Dec. 22	26.50n	24.50n	23.50n
Dec. 23	26.40	24.50n	23.50n
Dec. 24	26.40n	24.50n	23.50n
Dec. 25	Christmas Holiday		
Dec. 26	26.40n	24.75n	23.75n

Watch Classified page for bargains in equipment

CROP ESTIMATES

In its annual summary of 1947 crop production, USDA reported corn production at 2,400,952,000 bu., and wheat at 1,364,919,000 bu. This is a decrease in the corn crop of 46,470,000 bu. from the November estimate of 2,447,422,000 bu., and compares with a revised estimate for 1946 of 3,249,950,000 bu. and a ten-year average of 2,639,102,000 bu.

For wheat the current summary shows a decline of 41,842,000 bu. from the November figure of 1,406,761,000 bu. The revised estimate for last year was 1,153,046,000 bu., and the ten-year average, 653,893,000 bu.

USDA's final estimates for other crops include: Oats, 1,215,970,000 bu.; barley, 279,182,000 bu.; rye, 25,977,000 bu.; buckwheat, 7,334,000 bu.; grain sorghums, 95,609,000 bu.; soybeans for beans, 181,362,000 bu., and peanuts, 2,251,640,000 lbs.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	27.00 @ 27.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	27.25 @ 28.00
Kettle rend., tierces, f.o.b. Chgo.	27.50 @ 28.25
Leaf, kettle rend., tierces, f.o.b. Chgo.	27.50 @ 28.25
Neutral, tierces, f.o.b. Chicago	28.75
Standard shortening	*N. & 8.33.00
Shortening, tierces, c.a.f. N. & S. Hydrogenated	34.75
*Del'd.	

Prepare for That Casing Run!



R. W. No. 183 Casing Flushing Table
Stainless Steel Top.

Flushing casings before curing or use is a 'must' in inspected plants. You ought to have an R.W. Casing Flushing Table for that operation. Handy, efficient.



CASING CLEANING EQUIPMENT

is engineered by Mr. H. W. Tohtz, dean of packing plant engineers. It spans the old and the new methods of handling casings. Whether you need one casing stripper, crusher or cleaner or an entire installation for the fresh cleaning of casings, we can supply it. We have put in many such installations. Ask us for their names—our pleased customers will tell you that TOHTZ has the know-how.

Write Us

if you plan increasing your present casing cleaning department or putting one in. We will save you time, money and maybe worry.

R. W. TOHTZ & COMPANY

Makers of R-W Packing Plant Machinery
4875 EASTON AVENUE • ST. LOUIS 13, MISSOURI



Merry Christmas and a Happy New Year

To my many friends in the industry, I extend the Season's Greetings and my sincerest wishes for your continued prosperity. I trust that we may continue to have the pleasure of serving you throughout the years ahead.

Herman

HERMAN WALDMAN CO.

634 S. Spring St. • Los Angeles 14, California

ST. JOHN

#68

Round Nose

CHARGING TRUCK

Designed for charging cookers and melters, this is a sturdy well balanced truck, all welded. #12 ga. steel body is heavily reinforced, then hot dip galvanized. St. John patented construction reinforces pipe handles at point of greatest strain and also prevents their twisting out of position. Made with 36-inch or 20-inch wheels.



St. John & Co.

5800 SOUTH DAMEN AVENUE
CHICAGO 36, ILLINOIS

*T. M. Reg.



MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

December 23,
1947

Choice, native, heavy.....	54	60
Choice, native, light.....	52	57
Good.....	48 1/2	54 1/2
Comm.....	42 1/2	50
Can. & cutter.....	28	29
Utility.....	29	30
Bol. bull.....	34 1/2	35 1/2

BEEF CUTS

City

No. 1 ribs.....	83	87
No. 2 ribs.....	74	80
No. 1 loins.....	92	98
No. 2 loins.....	82	88
No. 1 hinds and ribs.....	62	65
No. 2 hinds and ribs.....	57	59
No. 3 hinds and ribs.....	51	54
No. 1 rounds.....	49	51
No. 2 rounds.....	47	49
No. 1 chuck.....	44	47
No. 2 chuck.....	42	45
No. 3 chuck.....	38	41
No. 1 briskets.....	44	46
No. 2 briskets.....	44	46
No. 1 flanks.....	25	26
No. 2 flanks.....	25	26
No. 1 top sirloins.....	59	62
No. 2 top sirloins.....	58	60
Rolls, reg. 4 @ 6 lbs. av.....		
Rolls, reg. 6 @ 8 lbs. av.....		

FRESH PORK CUTS

Western

Butts, regular 3/8.....	41	42
Shoulders, regular.....	43	44
Pork loins, fresh, 12 lbs. do.....	47	52
Hams, regular, under 14 lbs.....	48	52
Hams, skinned, fresh, under 14 lbs.....	51	55
Picnics, fresh, bone in.....	39	43
Pork trimmings, ex. lean.....	50	57
Pork trimmings, regular.....	37	41
Spareribs, medium.....	43	45
Bellies, sq. cut, seedless, 8/12.....	39	40

City

Boston butts, 3/8 lbs.....	42	44
Shoulders, regular.....	43	45
Pork loins, fr., 10/12 lbs.....	44	46
Hams, regular, under 14 lbs.....	50	51
Hams, skid., under 14 lbs.....	52	54
Picnics, bone in.....	36	40
Pork trim, ex. lean.....	50	52
Pork trim, regular.....	34	38
Spareribs, medium.....	41	42
Bellies, sq. cut, seedless, 8/12.....	34	39

FANCY MEATS

Veal breads, under 6 oz.....	65
8 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers.....	70
Lamb fries.....	35
Oxtails under 1/2 lb.....	16
Oxtails over 1/2 lb.....	30

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, DECEMBER 23, 1947

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	51.00-52.00
600-700 lbs.....	52.00-53.00
700-800 lbs.....	52.00-53.50
Good:	
350-500 lbs.....	None
500-600 lbs.....	45.00-47.00
600-700 lbs.....	45.00-48.00
700-800 lbs.....	45.00-47.00

Commercial:	
350-600 lbs.....	38.00-42.00
600-700 lbs.....	40.00-43.00

Utility:	
350-600 lbs.....	None

COW:

Commercial, all wts.....	30.00-34.00
Utility, all wts.....	27.50-30.00
Cutter, all wts.....	None
Canner, all wts.....	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-130 lbs.....	40.00-44.00
130-170 lbs.....	None
Good:	
50-80 lbs.....	37.00-40.00
80-130 lbs.....	38.00-42.00
130-170 lbs.....	None

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.....	38 1/2 @ 40 1/2
137 to 153 lbs.....	38 1/2 @ 40 1/2
154 to 171 lbs.....	38 1/2 @ 40 1/2
172 to 188 lbs.....	38 1/2 @ 40 1/2

LAMBS

City

Choice lambs.....	45 @ 48
Good lambs.....	40 @ 45
Commercial.....	38 @ 42

MUTTON

Western

Good.....	19 @ 21
Commercial.....	17 @ 19

VEAL—SKIN OFF

Western

Choice carcass.....	40 @ 44
Good carcass.....	37 @ 42
Commercial carcass.....	32 @ 36
Utility.....	26 @ 29

BUTCHERS' FAT

Shop fat.....	9 1/2
Breast fat.....	10 1/2
Edible suet.....	11 1/2
Inedible suet.....	11

URGE REMOVAL OF TAX ON MARGARINE

Immediate removal of federal taxes on colored margarine made from domestic oils was recently urged by the American Soybean Association in the interest of expanded production of soybeans.

Ersel Walley, president of the association, declared that increased use of soybean oil in food products is necessary to enable the industry to produce protein meal economically. He added that soybean meal contains more than 40 per cent digestible protein and will replace three to four times its own weight of corn in a livestock ration.

Commercial:	
50-80 lbs.....	32.00-36.00
80-130 lbs.....	33.00-36.00
130-170 lbs.....	None
Utility, all wts.....	26.00-29.00

FRESH LAMB AND MUTTON:

LAMB:	
Choice:	
30-40 lbs.....	42.00-43.00
40-45 lbs.....	42.00-43.00
45-50 lbs.....	41.00-42.00
50-60 lbs.....	40.00-42.00

Good:	
30-40 lbs.....	41.00-42.00
40-45 lbs.....	41.00-42.00
45-50 lbs.....	40.00-42.00
50-60 lbs.....	39.00-41.00
Commercial, all wts.....	35.00-39.00
Utility, all wts.....	None

MUTTON (EWE): 70 lbs. Du.:

Good.....	19.00-21.00
Commercial.....	17.00-19.00
Utility.....	None

FRESH PORK CUTS: Loins No. 1

(BLADELESS INCL.)	
8-10 lbs.....	44.00-46.00
10-12 lbs.....	44.00-46.00
12-16 lbs.....	43.00-45.00
16-20 lbs.....	39.00-42.00
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.....	None
Butts, Boston Style:	
4-8 lbs.....	41.00-43.00

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BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

The tallow and greases market was relatively quiet through most of the week. Traders appeared to believe the market had grounded at the 20c level, but the larger soapers did not press for product, and producers appeared to be well sold up. Offerings were scarce. While the larger buyers bid the inside figure in quoted ranges, small buyers paid the outside in a limited way.

Two leading producers of animal oils are reported to have dropped prices for red oil and stearic acid a flat 4c per lb. Prices became effective last Monday and other producers are expected to follow. Chief reason for this is the sharp drop in tallow which brought fancy grade prices down from 27c to 20c per lb.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producer's plant, were firm at the 20@21c level. However, offerings were light and trade small. Wednesday's quotations were:

Edible 22@23c; fancy, 20@21c; choice, 19½@20½c; extra, 19½@20½c; special, 19½@20½c; No. 1, 19@20c; No. 3, 18½@19½c; No. 2, 17½@18½c.

GREASES.—The market in greases was firm at the 20@21c level. Grease quotations on Wednesday were:

Choice white, 20@21c; A-white, 19½@20½c; B-white, 19@20c; yellow, 18½@19½c; house, 18@19c; brown, 25 F.F.A., 17½@18½c.

GREASE OILS.—Grease oil prices dropped ½c following declines in tallows and greases. No. 1 lard oil was quoted at 30c. Prime burning sold at 33c. Acidless tallow oil was quoted at 29c. All prices are in drum lots.

NEATSFOOT OIL.—Quotations on neatsfoot oil were nominally steady with a week earlier but trading continued light. Neatsfoot stock was quoted at 29c in carload lots.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$37.00
Blood, dried 16% per unit of ammonia	10.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.25
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	42.50
in 100-lb. bags	45.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	10.00

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80

Dry Rendered Tankage	
45/50% protein, unground, \$2.05 per unit of protein	

EASTERN FERTILIZER MARKET

New York, December 24, 1947

A better demand for wet rendered tankage and blood developed and sales were made at \$10.00 f.o.b. Eastern shipping points.

Cracklings continued to sell at a steady price of \$2.05 per unit and the market was fairly well sold up.

There are some reports in the trade that the price of sulphate of ammonia will be raised to \$40 per ton about January 1, but this could not be confirmed.

NOV. SHORTENING OUTPUT

The Institute of Shortening and Edible Oils, Inc., has calculated members' November production at 272,354,000 lbs., compared with 288,222,000 lbs. in October. Of this total government agencies took 1,458,000 lbs., while shipments for commercial export totaled 1,546,000 lbs. Edible oil production made up 46.1 per cent of the total November production, while shortening accounted for 52.8 per cent.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, December 24, 1947.)

Blood	
Unground, per unit ammonia	*\$10.00@10.25

Digester Feed Tankage Materials	
Unground, loose	*\$10.50@11.00
Liquid stick, tank cars	4.00

Packinghouse Feeds	
50% meat and bone scraps, bulk	\$125.00
55% meat scraps, bulk	137.50
50% feeding tankage, with bone, bulk	116.60
60% digester tankage, bulk	140.00
80% blood meal, bagged	180.00
65% BPL special steamed bone meal, bagged	65.00

Bone Meal (Fertilizer Grades)	
Steam, ground, 3 & 50	50.00m
Steam, ground, 2 & 27	50.00m

Fertilizer Materials	
High grade tankage, ground 10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	45.00@50.00
Hoof meal, per unit ammonia	9.00

Dry Rendered Tankage	
Cake	*\$2.15@2.20
Expeller	2.15@2.20

Gelatin and Glue Stocks	
Calf trimmings (limed)	\$2.50@2.85
Hide trimmings (green, salted)	1.85
Skins and pizzles (green, salted)	1.95
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	.10

Animal Hair	
Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	70.00@ 75.00
Cattle switches	4@5½
Winter processed, gray, lb.	12@12½
Summer processed, gray, lb.	7@7½

*F.O.B. shipping point.

COPRA FOR GERMANY

The US-UK bi-zonal area of Germany and the Philippine Republic are reported to have concluded a trade agreement whereby the US-UK area will receive a supply of 9,000 tons of copra.

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VEGETABLE OILS

Vegetable oils markets strengthened for the most part during the week with Wednesday quotations generally from 1¢ higher than prices on the previous Thursday.

Although peanut producers only recently voted overwhelmingly in favor of marketing quotas for their next three crops, and USDA complied with the Agricultural Adjustment Act by proclaiming the 1948 peanut crop quota at 1,520,000,000 lbs., that agency has sought industry advice regarding increasing the quota or abandoning it entirely in view of the current world shortage of fats and oils. A possible high level of exports next year is anticipated.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	28pd
Southeast	28pd
Texas	28pd
Soybean oil, in tanks, f.o.b. mills, Midwest	26 1/4 @ 27 1/4
Corn oil, in tanks, f.o.b. mills	31a
Coconut oil, Pacific Coast	22a
Peanut oil, f.o.b. Southern points	28pd
Cottonseed foots	
East	6
Midwest and West Coast	6

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	38
White animal fat	40
Milk churned pastry	37
Water churned pastry	36

PEANUT OIL.—Wednesday's price of 28c paid, Southeast, was 1c higher than nominal prices a week earlier.

CORN OIL.—At 31c nominal this product was 1 1/2c up from nominal prices on the preceding Thursday.

COCONUT OIL.—Wednesday's price of 22c nominal, Pacific Coast, was unchanged from nominal prices a week earlier.

COTTONSEED OIL.—Wednesday's spot crude prices at 28c paid across the Belt were 1/2¢ higher than asked prices last Thursday. Quotations on the N. Y. futures market the first three days of the week were reported as follows:

MONDAY, DECEMBER 22, 1947					
	Open	High	Low	Close	Pr. cl.
Jan.	29.00			*29.00	28.00
Mar.	28.00	28.00	27.50	*27.65	28.00
May	27.00	27.15	26.65	26.91	27.15
July	26.75	26.75	26.50	26.75	26.85
Sept.	25.85	26.25	25.50	26.25	26.00
Oct.	25.75	24.15	24.00	*24.00	24.00
Dec.	21.50			*22.00	21.50

Total sales: 71 contracts.

TUESDAY, DECEMBER 23, 1947					
	Open	High	Low	Close	Pr. cl.
Jan.	28.50			29.00	28.00
Mar.	27.65	28.00	27.50	*27.55	27.65
May	26.75	27.00	26.55	26.75	26.91
July	26.61	26.70	26.50	*26.50	26.75
Sept.	26.20	26.30	26.20	26.20	26.35
Oct.	23.85			23.75	24.00
Dec.	21.50			21.50	22.00

Total sales: 121 contracts.

WEDNESDAY, DECEMBER 24, 1947					
	Open	High	Low	Close	Pr. cl.
Jan.	29.00			*29.50	29.00
Mar.	27.90			*28.40	27.55
May	27.00			27.70	26.75
July	26.85			*27.55	26.50
Sept.	26.50			*27.10	26.20
Oct.	24.15			*24.50	23.75
Dec.	22.00			*21.50	21.50

Total sales: 136 contracts.

*Bid.

OLEO INGREDIENT SCHEDULE

The September uncolored margarine ingredient schedule, follows:

	Sept., 1947 lbs.	Sept., 1946 lbs.
Butter culture	109	
Butter flavor	230	178
Citric acid	21	264
Coconut oil*	807,520	
Corn oil	1,182,737	341,431
Cottonseed flakes	1,085	
Cottonseed oil	26,498,135	13,045,957
Cottonseed stearine	27	
Derivative of glycerine	101,008	58,108
Diacytyl	108	59
Lecithin	73,708	41,982
Milk	10,482,687	5,334,593
Monostearine	73,694	36,368
Neutral lard	347,041	51,075
Oleo oil	347,033	124,403
Oleo stearine	369,261	187,112
Oleo stock	75,469	19,963
Peanut oil	2,160,446	865,890
Salt	1,968,015	948,049
Soda (benzoate of)	45,180	21,987
Soya bean oil	19,387,382	11,193,802
Vitamin concentrate	12,458	5,094
Total	63,390,112	32,312,123

*246,348 pounds of this oil used in oleomargarine manufactured for export by, or from, the United States, and 833,906 pounds used in production of the product for domestic consumption.

MARGARINE PRODUCTION

Margarine produced in September, 1947, according to U. S. Treasury:

	Sept., 1947 lbs.	Sept., 1946 lbs.
Production of uncolored margarine	62,300,451	31,671,785
Production of colored margarine	5,121,915	5,895,605
Total	67,422,366	37,567,390
Uncolored margarine withdrawn tax paid	64,852,636	31,451,135
Colored margarine withdrawn tax paid	2,917,949	921,525
Total	67,770,585	32,372,660

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HIDES AND SKINS

Spotty trade in packer hides with prices soft—light and heavy native cows 1c lower—branded cows and native steers 1½c down—branded steers available 1c lower—Packer kips move 5c down.

Chicago

PACKER HIDES.—Further declines were established this week in the packer hide market, with trading spotty and confined to a few descriptions, while the entire market exhibited a soft undertone throughout the week. Bids a cent under last week's asking price were accepted for light native cows at the opening of the week; heavy native cows moved in a fairly good way at a cent under last week's closing figure; a car or two of native steers sold 1½c down; branded cows sold early in a fair way at 1½c decline. One car of butt branded steers sold outside at 1@1½c under last week's nominal figure. Reported sales for the short Holiday week so far total 51,100 hides.

One packer sold 1,500 all-light native steers at 33½c, or 1½c down from previous week's closing nominal figure; 1,400 Nov.-Dec. all-heavy native steers were also reported moving at 33½c. Mixed light and heavy native steers were available just prior to the Holiday at

33c, or 1½c under the price paid an outside packer late last week, and 2c under last trading by local packers.

Extreme light native steers are quoted around 36c in a nominal way; last actual trading, nearly three weeks back, was at 3c better.

Branded steers have been accumulating for over four weeks, with demand slow. An outside packer this week sold a car of butt branded steers at 30½c, or 2½c under the price paid two weeks ago for a small car. Traders indicate that bids this basis would probably buy butt brands in the local market, and that Colorados could be bought at 30c on bids; heavy and light Texas steers are quoted 30½c in a nominal way, with extreme light Texas steers around 31½@32c nom.

There was a fair movement of heavy cows at a cent decline; one packer sold 5,600 and another a total of 9,400 heavy native cows at 31½c; 2,800 brined heavy cows also moved at 31½c; later, 4,400 more Nov.-Dec. heavy cows also sold at 31½c.

At the opening of the week, one packer moved 1,800 northern light native cows at 34c, and 6,000 Kansas City and St. Louis take-off at 34½c; bids this basis had been declined late previous week, asking a cent higher.

Some bids around a cent lower were around the market just previous to the Holiday without apparent action.

Branded cows sold down 1½c from previous week when one packer moved 12,000, and another 5,000 branded cows, all at 31½c.

Packer bulls were quiet, with last trading a week ago basis 22c for native and 21c for branded bulls, on volume trading by two packers.

Livestock shipments have been slackening as the year-end approaches, the possibility of lower income taxes during the coming year being a factor. Federally inspected cattle slaughter for the week ended Dec. 20 was estimated at 299,000 head, ten per cent under the 332,000 of previous week, and seven per cent under the 321,000 of same week 1946. Calf slaughter totalled 156,000 head, about the same as previous week, and eight per cent over the 145,000 of same week a year ago.

OUTSIDE SMALL PACKER.—Some very light average outside small packer hides were reported moving early this week at 33c, selected, trimmed, with brands a cent less. Later, buyer's ideas seemed to top around 31@31½c for the usual run of offerings, ranging down to around 29c for rather heavy stock; tanners show no disposition at the moment to over-extend themselves, in view of the uncertain position of the packer market.

PACIFIC COAST.—Trade has been slow recently in the Pacific Coast market and upwards of 100,000 hides are reported to have accumulated. A large independent packer was reported to have sold hides at mid-week at 29c, flat, for steers and cows, 2½c under a similar sale two weeks ago.

PACKER CALF AND KIPS.—Packer kipskins moved at the close of last week at 5c under the price paid earlier on volume business. One packer sold 24,000 Nov. kipskins; northern kips sold at 50c for natives and 45c for over-weights; southern moved at 47½c for natives and 42½c for over-weights; brands sold at 2½c discount in each instance. Early this week, 9,000 more Nov.-Dec. southern 15/25 lb. natives sold at 47½c, steady.

Packer calfskins were quiet this week, and this market in general is in a better position than kipskins. Last trading in packer calf, two weeks back, was at \$1.15 for northern lights under 9½ lb., and 90c for northern heavies 9½/15 lb.; River points moved then at \$1.05 for lights and 80c for heavies; southern all-weights sold at 70c.

Packers cleared their Dec. production of regular slunks previous week at \$3.75, as previously mentioned. Hairless slunks have been moving around \$1.15.

SHEEPSKINS.—Packer shearlings and clips continue in good demand, with offerings limited on shearlings during the short Holiday week. Two mixed cars sold, Fall clips at \$3.90, and No. 1 shearlings at \$2.90, with some small lot trading in other quarters around the same figures. No. 2's are quoted \$1.40@

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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top price climbed \$2.50 during the Holiday week to close Friday at \$29.50. The live hog average rose \$2.10 to \$28.35.

Provisions followed the live hog market to close Friday at Chicago steady to mostly sharply higher. While 8/12 fat backs at 19c and 18/20 DS bellies at 37½c were unchanged from a week earlier, green picnics were 1½c up with 4/6s at 34½c and 8/up at 33c. Under 3 spareribs were quoted 2c higher at 39¢40c; 12/16 green skinned hams 2½c up at 53c; regular pork trimmings 2½¢3c up at 32¢33c; under 12 pork loins a sharp 4¢5c higher at 46¢48c, and Boston butts a rousing 6c up at 43¢45c.

Cottonseed Oil

Cottonseed oil futures prices closed Friday at New York as follows: Jan. 29.50b; Mar. 28.50b, 28.70ax; May 27.75; July 27.55b, 27.70ax; Sept. 26.95; Oct. 24.50n; Dec. '48) 21.50b. Sales were 68 lots.

TO STUDY RAILROAD FINANCES

The Interstate Commerce Commission will launch an immediate investigation into the financial condition of the nation's railroad industry but indications are that the carrier's appeal for an increase in freight rates to upwards of 29 per cent will not be answered for at least several weeks, according to reports current this week. After week-long arguments, which heard little organized opposition to the proposed rate hikes, the railroads petitioned the ICC to make the increase effective at the earliest possible date.

Shipments of hides from Chicago for the week ended December 20, 1947, were 5,288,000 lbs.; previous week 4,616,000 lbs., same week last year, 4,552,000 lbs.; January 1 to date 38,403,000 lbs., compared with 225,060,000 lbs., a year ago.

USDA RESEARCH PROJECTS

Four USDA research projects having to do with the marketing and processing of meat, poultry and wool have been approved under the Research and Marketing Act.

In one the Farm Credit Administration is working on ways to improve processing of livestock and poultry products in cooperative plants. Eighty to 90 per cent of the more than 800 cooperative frozen food locker plants now process meat, and over 100 of these plants regularly slaughter livestock. In cooperation with state agencies, the cooperative research and service division of the FCA will study operations of many of these plants in detail in order to find out the best methods now in use. Rates and services, plant equipment and layout, refrigeration systems, stockyard construction, merchandising methods, and processing techniques will be studied.

The object of another project is detailed information on developments in the use of improved type hogs. Joint studies by the Farm Credit Administration and the Bureau of Animal Industry will be made that will give some definite measures of the progress with the meat type hog in the trade territory of the Detroit Packing Co., a farmers' cooperative packinghouse. Cut-out tests and carcass measurements will be made to determine if market premiums are justified in the purchasing of meat type hogs.

EMERGENCY ALLOCATIONS

The USDA announced this week that emergency export allocations and cancellations approved during the two weeks ended December 19 included: Cancellation of 2,200,000 lbs. of lard for Brazil and 2,500 lbs. of lard for Finland, commercial procurement. An allocation of 200,000 lbs. of lard to Switzerland was cancelled and 200,000 lbs. prime oleo stock substituted, commercial procurement.

1.50, and No. 3's around \$1.10@1.15 but scarce. Pickled skins are about steady and quoted around \$17.50@19.00 per doz. packer production, with a shade better quoted on choice lots; skins are running rather cocky now. Packer wool pelts are quoted around \$4.50@4.55 per cwt. liveweight basis.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Dec. 24, '47	Previous Week	Cor. week, 1946
Hvy. nat. str.	@33½	@34½	@27
Hvy. Tex. str.	@30½n	31½@32n	@24½
Hvy. butt	@30½n	31½@32n	@24½
Brnd'd str.	@30½n	31½@32n	@24½
Hvy. Col. str.	@50n	31@31½n	@24
Ex-light Tex. str.	@31½	@32n	@24
Brnd'd cows	@31½	33@33½	@24
Hvy. nat. cows	@31½	@32½	@25
Li. nat. cows	@34½	34½@35½	@25
Nat. bulls	@22	@22	@19
Brnd'd bulls	@21	@21	@18
Califskins, Nor.90	@1.15	90@1.15	45@35n
Kips, Nor. nat.	@50	@55	32@33½
Kips, Nor. brnd	@3.75	@3.75	@28
Slunks, reg.	@3.75	@3.75	@3.10
Slunks, hris.	@1.15	@1.15	@1.25

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@29	@31	30@32½	20@21
Brnd'd all wts.	@28	@30	29@31½	19@20
Nat. bulls	@18½	18@18½	15@16	
Brnd'd bulls	@17½	17@17½	14@15	
Califskins	@70	@75n	75@80n	36@46
Kips, nat.	@40	39@40	28@30	
Slunks, reg.	3.75@4.00	3.75@4.00	2.00@2.25	
Slunks, hris.	@1.00	@1.00	@1.00	

All packer hides and all calf and kipskins quoted on trimmed selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	@28	27@29	17@18
Hvy. cows	@28	27@29	17@18
Buff	@28	27@29	17@18
Extremes	@28	27@29	17@18
Bulls	@15	15@16	13@14
Califskins	@45	45@50	28@32
Kipskins	@33	33@34	25@26
Horsehides	10.25@11.00	10.25@11.00	8.50@9.50

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS

Phr. shearlgs.	@2.90	@2.90	2.50@2.60
Dry pelts	@28	27@28	25@26

N. Y. HIDE FUTURES

MONDAY, DECEMBER 22, 1947

	Open	High	Low	Close
Dec.	36.50b	37.00	37.00	36.90b
Mar.	29.35b	29.50	29.50	29.50
June	26.05b			26.30b
Sept.	24.25b	24.60	24.60	24.50b

Closing unchanged to 15 higher; Sales 18 lots.

TUESDAY, DECEMBER 23, 1947

Dec.	37.00	37.00	36.85	36.70n
Mar.	29.00b	29.25	29.00	29.25
June	26.24	26.24	25.90	26.00
Sept.	24.00b	24.25	24.10	24.25b

Closing 20 to 30 lower; Sales 52 lots.

WEDNESDAY, DECEMBER 24, 1947

Dec.	36.10b	36.75	36.75	36.75
Mar.	29.95b	29.60	29.30	29.60
June	25.95b	26.21	26.21	26.25b
Sept.	24.05b			24.30b

Closing 5 to 2.05 higher; Sales 17 lots.

THURSDAY, DECEMBER 25, 1947

CHRISTMAS HOLIDAY

FRIDAY, DECEMBER 26, 1947

Mar.	29.80	29.80	29.61	29.65b
June	26.65	26.65	26.45	26.45
Sept.	24.50b	24.82	24.70	24.60b
Dec. '48)	23.25b			23.60b

Closing 5 to 36 higher; Sales, 47 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended December 20, 1947, were 8,337,000 lbs.; previous week 5,660,000 lbs.; for the corresponding week last year 6,780,000 lbs., January 1 to date 367,248,000 lbs., compared with 320,525,000 lbs. in the same period of 1946.



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CLEVELAND, OHIO

LIVESTOCK MARKETS *Weekly Review*

Meat Production Declines Seasonally But Continues Well Above a Year Ago

PRODUCTION of meat under federal inspection for the week ended December 20 totaled 376,000,000 lbs., according to the U. S. Department of Agriculture. The production pattern followed the normal seasonal drop for the third week of December. It was 9 per cent below the 413,000,000 lbs. produced a week earlier. However, it was 4 per cent above the 364,000,000 lbs. recorded for the same week last year.

Meat production has been consistently higher this fall than a year ago. The first week in December was 9 per cent above and the second week was 12 per cent higher than the corresponding weeks a year ago.

Cattle slaughter was estimated at 299,000 head, which was 10 per cent below the 332,000 processed the week before and 7 per cent below the 321,000 head slaughtered in the corresponding week a year ago. Production of beef, at 142,000,000 lbs., compared with 157,000,000 lbs. a week earlier and 152,000,000 lbs. a year ago.

Calf slaughter at 156,000 head was the same as for the previous week, but 8 per cent above the 145,000 recorded

for the same week last year. Output of inspected veal for the three weeks under comparison was 17,200,000, 17,600,000 and 15,900,000 lbs., respectively.

Hog slaughter continued at a high level for the third week of December at 1,496,000 head. Except for 1943 it was a record high for that week. It was 9 per cent below the 1,642,000 slaughtered during the preceding week, but 15 per cent above the 1,306,000 recorded for the same week in 1946. Estimated production of pork was 204,000,000 lbs., compared with 223,000,000 lbs. reported a week earlier and 183,000,000 in the same week last year. Lard production totaled 48,500,000 lbs., compared with 52,500,000 in the previous week and 43,800,000 in the same week last year.

Sheep and lamb slaughter for the week was estimated at 312,000 head—12 per cent below the 355,000 reported for the preceding week, but 7 per cent above the 291,000 processed in the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 13,400,000, 14,900,000 and 12,500,000 lbs., respectively.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during October as reported by the USDA:

	Oct., 1947 Per- cent	Sept., 1947 Per- cent	Oct., 1946 Per- cent
Cattle—			
Steers	34.9	37.7	38.8
Heifers	10.7	12.2	12.9
Cows	50.2	45.6	44.8
Cows and heifers	60.9	57.8	57.7
Bulls and stags	4.2	4.5	3.5
Canners and cutters	28.1	21.5	19.3
Hogs—			
Barrows and gilts	12.7	24.0	10.4
Stags and boars	86.3	75.2	89.1
	1.0	.8	.5
Sheep and lambs—			
Lambs and wylgs	72.0	82.6	66.8
Sheep	28.0	17.4	33.2

¹Included in all cattle classifications.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at six markets during November, 1947, as reported by USDA:

	BARROWS AND GILTS		SOWS	
	Nov. 1947	Nov. 1946	Nov. 1947	Nov. 1946
Chicago	\$25.10	\$24.19	\$28.80	\$25.25
Kansas City	25.29	24.22	24.46	23.17
Omaha	25.02	24.02	24.82	23.70
St. Louis Nat'l				
Stk. Yds.	25.39	24.31	24.48	22.65
St. Joseph	25.24	24.21	24.62	23.00
St. Paul	24.81	23.65	24.21	22.25

Average Weight in Pounds

	Nov. 1947	Nov. 1946	Nov. 1947	Nov. 1946
Chicago	231	223	406	414
Kansas City	224	225	394	400
Omaha	224	229	388	426
St. Louis Nat'l				
Stk. Yds.	217	231	385	415
St. Joseph	213	226	375	400
St. Paul	224	228	378	390

INCREASES BACON RATION

Great Britain's bacon ration will be restored to its old level of 2 oz. weekly beginning January 11 because of increased supplies expected under the new Anglo-Canadian trade agreement. The ration was cut to 1 oz. weekly last October 9. In making the announcement Food Minister John Strachey said the increase is temporary.

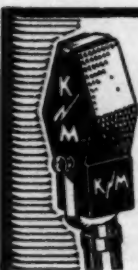
ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended December 20, 1947, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.
Dec. 20, 1947	299	142.3	156	17.2	1496	203.5	312	13.4	376.4
Dec. 13, 1947	332	156.7	156	17.6	1642	223.3	355	14.9	412.5
Dec. 21, 1946	321	152.3	145	15.9	1306	182.8	291	12.5	363.5

AVERAGE WEIGHT—LBS.

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD. Per 100 lbs.	Total mil. lb.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Dec. 20, 1947	980	476	201	110	240	136	94	43	13.5	48.5
Dec. 13, 1947	924	472	207	113	238	136	92	42	13.4	52.5
Dec. 21, 1946	921	474	202	110	245	140	94	43	13.7	43.8



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, December 22, 1947, reported by the Production & Marketing Administration:

HOES: (Quotations based on hard hogs) St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$22.75-25.25	\$24.00-26.50	\$.....	\$.....	\$.....
140-160 lbs.	24.75-26.50	26.00-27.25	24.50-26.25	25.00-26.50	24.75-26.50
160-180 lbs.	26.25-27.75	27.00-27.50	25.75-27.50	26.50-27.25	26.50-27.25
180-200 lbs.	27.50-28.00	27.35-27.00	27.25-27.75	27.00-27.50	27.25 only
200-220 lbs.	27.50-28.00	27.35-27.00	27.50-28.00	27.25-27.75	27.25 only
220-240 lbs.	27.50-27.75	27.35-27.00	27.50-28.00	27.25-27.75	27.25 only
240-270 lbs.	27.50-27.75	27.10-27.50	27.50-28.00	27.25-27.75	27.00-27.25
270-300 lbs.	27.50-27.75	27.00-27.25	27.50-27.75	27.25-27.50	27.00-27.10
300-330 lbs.	27.25-27.00	26.50-27.00	27.50-27.75	27.25 only	27.00-27.10
330-360 lbs.	26.75-27.50	26.00-26.75	27.00-27.50	27.25 only	26.75-27.00

Medium:

160-220 lbs.	23.25-27.25	24.00-27.00	25.00-27.50	25.00-27.25	25.50-26.00
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BOWS:

Good and Choice:

270-300 lbs.	25.00-25.25	24.50-24.75	25.75-26.00	25.50-26.00	25.00-25.50
300-330 lbs.	25.00-25.25	24.25-24.50	25.75-26.00	25.25-25.50	25.00-25.50
330-360 lbs.	24.75-25.25	24.25-24.50	25.75-26.00	25.25-25.50	25.00-25.50
360-400 lbs.	24.50-25.25	24.00-24.25	25.75-26.00	25.25-25.50	25.00-25.50

Good:

400-450 lbs.	24.25-24.75	23.75-24.00	25.50-25.75	25.25-25.50	25.00-25.50
450-550 lbs.	23.75-24.50	23.25-23.75	25.50-25.75	25.25-25.50	24.75-25.00

Medium:

250-550 lbs.	22.50-24.50	21.00-23.00	25.25-25.75	24.00-25.25	24.25-24.50
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	18.50-23.50	20.00-24.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	30.00-33.50	32.00-37.00	29.50-35.00	30.25-35.50	30.50-35.00
900-1100 lbs.	32.00-34.00	33.50-39.00	31.00-37.00	32.25-37.75	31.50-36.50
1100-1300 lbs.	32.50-34.50	34.50-39.00	32.00-37.50	33.25-38.25	31.50-37.00
1300-1500 lbs.	32.50-35.00	34.50-39.00	32.00-37.50	33.00-38.25	32.00-37.00

STEERS, Good:

700-900 lbs.	25.50-30.00	26.00-33.50	25.50-31.00	26.00-31.50	26.50-31.50
900-1100 lbs.	26.00-32.00	26.50-35.00	26.50-32.00	26.50-33.25	26.50-31.50
1100-1300 lbs.	26.50-32.50	27.00-35.00	27.00-32.00	26.50-33.25	26.50-32.00
1300-1500 lbs.	27.00-32.50	27.00-35.00	27.00-32.00	26.50-33.25	26.50-32.00

STEERS, Medium:

700-1100 lbs.	19.50-26.00	20.00-27.00	21.00-26.75	19.50-26.50	19.00-26.50
1100-1300 lbs.	21.00-27.00	21.50-27.50	22.50-27.00	21.50-26.50	19.00-26.50

STEERS, Common:

700-1100 lbs.	17.00-21.00	17.50-21.50	17.50-21.00	17.00-20.00	16.50-19.00
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HEIFERS, Choice:

600-800 lbs.	29.00-32.00	30.00-34.00	27.75-32.00	28.75-31.50	29.50-32.00
800-1000 lbs.	29.00-33.00	31.50-35.50	29.00-32.50	29.50-33.00	29.50-33.00

HEIFERS, Good:

600-800 lbs.	25.00-29.00	24.50-30.50	24.50-28.50	25.50-29.50	24.50-29.50
800-1000 lbs.	25.00-29.00	25.50-32.00	25.00-29.00	25.50-29.50	24.50-29.50

HEIFERS, Medium:

500-900 lbs.	17.50-25.00	19.00-25.50	18.50-24.75	17.50-25.50	18.50-24.50
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HEIFERS, Common:

500-900 lbs.	14.50-17.50	16.00-19.00	15.00-18.50	15.00-17.50	16.00-18.50
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COWS (All Weights):

Good	18.00-21.00	20.50-22.00	20.00-22.50	18.25-22.00	18.50-21.00
Medium	16.00-18.00	17.75-20.50	17.75-20.00	15.75-18.25	16.50-18.50
Cut. & com.	13.50-16.00	13.75-17.75	14.25-17.75	13.25-15.75	13.50-16.50
Canners	12.00-13.50	12.50-13.75	13.00-14.25	12.25-13.25	12.50-13.50

BULLS, (Yrly. Excl.), All Weights:

Beef, good	20.50-21.50	21.75-23.50	20.75-21.25	20.50-21.50	21.50-22.50
Sausage, good	19.50-20.50	21.50-22.25	20.25-21.00	19.50-20.50	20.50-22.00
Sausage, medium	17.50-19.50	20.00-21.50	18.00-20.25	17.50-19.50	18.50-20.25
Sausage, cut. & com.	14.50-17.50	16.50-20.00	14.25-18.00	15.00-17.50	15.00-18.50

VEALERS, (All Weights):

Good & choice	26.00-34.00	28.00-30.00	23.00-25.50	19.00-22.50	24.00-29.00
Com. & med.	14.00-26.00	19.50-28.00	15.00-23.00	13.00-19.00	15.00-24.00
Cull, 75 lbs. up.	8.50-14.00	15.00-19.50	10.00-15.00	10.00-13.00	11.00-15.00

CALVES, (500 lbs. down):

Good & choice	22.00-26.00	20.00-23.00	22.00-25.50	19.00-22.50	19.00-23.00
Com. & med.	15.00-22.00	15.50-20.00	15.00-22.00	13.00-19.00	15.00-19.00
Cull	9.00-15.00	13.00-15.50	10.00-15.00	10.00-13.00	12.00-15.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS, (Wooled):

Choice (closely sorted)
Good & choice*	24.00-24.50	24.50-25.15	23.00-24.75	24.00-24.50	24.50-25.25
Med. & good*	19.50-23.50	20.00-24.00	20.00-22.75	19.00-23.75	19.00-24.25
Common	16.50-19.00	16.50-19.00	16.00-20.25	15.50-18.50	15.50-18.75

YRLG. WETHERS:

Good & choice*	20.25-21.25	19.50-20.50	19.50-20.25
Med. & good*	16.75-19.75	16.00-19.00	17.00-19.25


EWES:

Good & choice*	8.50-9.25	9.50-9.75	9.00-9.50	9.00-10.10	8.50-9.50
Com. & med.	7.25-8.25	8.00-9.50	7.50-8.75	7.75-9.00	7.00-8.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on woolled basis.

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades respectively.



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 20, 1947, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 3,500 hogs; Swift, 3,064 hogs; Wilson, 4,000 hogs; Agar, 3,963 hogs; Shippers, 5,818 hogs; Others, 26,325 hogs.
Totals: 24,268 cattle; 3,468 calves; 52,070 hogs; 14,492 sheep.

KANSAS CITY

Cattle	Calves	Hogs	Sheep
Armour	3,915	781	2,202
Cudahy	2,440	609	1,208
Swift	5,457	966	2,978
Wilson	2,457	822	1,434
Central	674	...	4,312
U.S.P.	989
Others	5,147	1,992	743
Totals	21,079	3,178	9,814

OMAHA

Cattle & Calves	Hogs	Sheep
Armour	7,363	10,147
Cudahy	4,308	4,934
Swift	7,090	7,894
Wilson	2,822	3,783
Others	...	12,076

Cattle and calves: Eagle, 37; Greater Omaha, 140; Hoffman, 101; Rothschild, 465; Roth, 178; Kingan, 1,483; Merchants, 46.
Totals: 24,033 cattle and calves, 38,834 hogs and 8,486 sheep.

E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour	3,645	1,855	9,510
Swift	4,787	2,487	14,465
Hunter	1,659	...	4,378
Hell	1,834
Krey	489
Laclede	1,624
Siehoff	983
Others	4,057	244	5,504
Shippers	3,928	1,829	15,111
Totals	18,076	6,415	54,098

ST. JOSEPH

Cattle	Calves	Hogs	Sheep
Swift	4,161	709	8,969
Armour	2,800	674	7,200
Others	4,765	546	5,087
Totals	11,726	1,929	21,256

Does not include 329 cattle, 20,835 hogs and 4,533 sheep bought direct.

SIoux CITY

Cattle	Calves	Hogs	Sheep
Cudahy	4,031	66	16,493
Armour	3,083	33	20,408
Swift	3,265	76	7,989
Others	314
Shippers	18,497	120	7,903
Totals	29,190	295	52,493

WICHITA

Cattle	Calves	Hogs	Sheep
Cudahy	1,182	660	3,495
Guggenheim	472
Dunn	156	...	24
Dold	103	...	338
Sunflower	31	...	33
Pioneer
Excel	620
Others	1,315	...	465
Totals	3,870	660	4,355

OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour	2,575	650	1,761
Wilson	1,896	1,218	1,803
Others	305	6	406
Totals	4,778	1,874	3,970

Does not include 488 cattle, 560 calves, 18,119 hogs and 1,841 sheep bought direct.

CINCINNATI

Cattle	Calves	Hogs	Sheep
Gall's	374
Kahn's
Lohrey	590
Meyer
Schlachter	160	135	30
Schroth	142	9	2,561
National	716
Others	3,329	825	11,795
Totals	4,347	960	11,214

Does not include 1,424 cattle and 6,396 hogs bought direct.

DENVER

Cattle	Calves	Hogs	Sheep
Armour	1,125	154	5,411
Swift	2,173	79	7,648
Cudahy	755	138	3,112
Others	3,042	229	1,773
Totals	7,095	601	20,944

ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour	5,744	3,521	19,334
Bartusch	608
Cudahy	1,353	1,512	2,272
Rifkin	848
Superior	2,133
Swift	7,087	6,379	32,285
Others	1,390	2,717	3,049
Totals	19,038	14,126	56,960

FORT WORTH

Cattle	Calves	Hogs	Sheep
Armour	2,178	2,691	2,071
Swift	1,465	2,453	3,233
Blue
Bonnet	595	133	128
City	460	29	263
Rosenthal	315	20	...
Totals	5,018	5,326	4,785

TOTAL PACKER PURCHASES

	Week ended Dec. 20	Prev. week	Cor. 1946
Cattle	167,509	184,528	168,327
Hogs	325,998	435,235	221,969
Sheep	95,807	129,654	99,245

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Dec. 16	7,485	864	27,327	4,013
Dec. 17	7,906	792	30,583	4,301
Dec. 18	4,513	739	17,471	2,055
Dec. 19	1,752	683	8,067	2,087
Dec. 20	329	83	6,404	630
Dec. 22	11,955	1,497	13,749	4,510
Dec. 23	7,200	800	17,500	4,500

*Wk. so far... 19,155 2,297 31,249 9,010
 Wk. ago... 22,088 2,499 43,732 13,223
 1946... 18,087 1,629 28,132 5,796
 1945... 4,932 839 12,243 9,642
 *Including 273 cattle, 441 calves, 8,678 hogs and 926 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Dec. 16	2,572	86	1,053	1,364
Dec. 17	3,367	201	569	968
Dec. 18	2,063	122	1,884	1,322
Dec. 19	637	47	467	1,321
Dec. 20	252
Dec. 22	3,028	72	817	997
Dec. 23	3,000	50	2,500	1,500

so far... 6,028 122 3,317 2,497
 Wk. ago... 5,728 96 2,898 3,086
 1946... 6,687 269 6,689 2,380
 1945... 2,556 158 1,834 1,073

DECEMBER RECEIPTS

	1947	1946
Cattle	138,562	154,029
Calves	16,762	15,217
Hogs	384,245	288,745
Sheep	91,778	95,858

DECEMBER SHIPMENTS

	1947	1946
Cattle	46,656	59,519
Hogs	23,891	31,137
Sheep	26,892	32,983

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ending Thursday, December 25, 1947:

	Week ended Dec. 25	Prev. week
Packers' purch.	27,512	50,201
Shippers' purch.	6,067	8,555
Total	33,579	58,756

PACIFIC COAST LIVESTOCK

Receipts for five days ended December 19:

	Cattle	Calves	Hogs	Sheep
Los Angeles	10,000	1,475	1,850	50
San Francisco	1,200	75	1,450	1,300
Portland	2,850	350	1,955	1,300

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended December 20, 1947.

CATTLE

	Week ended Dec. 20	Prev. week	Cor. week, 1946
Chicago	24,268	25,889	27,876
Kansas City	24,257	23,735	23,328
Omaha	21,438	25,080	23,868
East St. Louis	10,091	11,188	...
St. Joseph	11,213	12,123	13,367
Sioux City	10,358	12,036	10,559
Wichita	3,224	2,975	3,905
New York & Jersey City	8,231	8,295	8,115
Oklahoma City	7,700	8,188	13,316
Cincinnati	7,572	7,005	7,623
Denver	7,409	7,716	7,050
St. Paul	17,738	18,068	14,416
Milwaukee	4,460	4,892	3,499
Total	157,959	167,800	156,831

HOGS

Chicago	46,252	63,090	39,457
Kansas City	9,514	21,143	158,886
Omaha	50,252	81,038	150,988
East St. Louis	33,483	40,190	82,747
St. Joseph	37,739	50,560	28,843
Sioux City	44,143	45,993	145,842
Wichita	3,890	3,965	3,274
New York & Jersey City	40,932	48,023	39,258
Oklahoma City	22,089	22,094	10,788
Cincinnati	19,150	19,710	12,707
Denver	26,408	24,975	14,363
St. Paul	53,901	62,740	28,222
Milwaukee	6,575	7,786	6,095
Total	394,738	486,007	430,570

SHEEP

Chicago	14,492	18,600	10,800
Kansas City	14,222	15,375	115,243
Omaha	17,295	20,788	116,417
East St. Louis	7,832	12,212	...
St. Joseph	11,719	17,437	8,722
Sioux City	9,176	10,329	14,727
Wichita	2,102	2,185	2,033
New York & Jersey City	40,753	45,798	39,731
Oklahoma City	2,434	2,096	1,660
Cincinnati	1,274	855	927
Denver	11,833	14,464	5,850
St. Paul	6,909	13,981	14,574
Milwaukee	1,744	894	1,256
Total	141,787	174,924	131,940

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on December 22, 1947:

CATTLE

Steers, gd.	\$26.00@29.00
Steers, med.	20.00@25.50
Steers, common	17.00@19.00
Cows, good	18.00@20.00
Cows, com. & med.	15.00@17.50
Cows, cut. & can.	11.50@14.50
Bulls, sausage	16.50@19.50

CALVES

Vealers, gd. to ch.	\$24.00@28.00
Com. to med.	14.00@22.00
Cull to com.	10.00@13.00

HOGS

Gd. & ch.	\$27.75@28.25
-----------	---------------

LAMBS

Gd. & ch.	\$23.00@24.00
-----------	---------------

NEW YORK RECEIPTS

Receipts of salable live stock at Jersey City and 41st st., New York market for week ended December 20, 1947:

Cattle	572	1,813	252	477
Calves
Hogs
Sheep

Previous week:
Salable 574 1,823 355 1,686
Total (incl. direct) 4,749 6,547 22,997 32,872
*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., December 24.—At the ten concentration yards and 11 packing plants in Iowa and Minnesota through the first three days this week barrows and gilts averaged 50c to \$1.00 higher (largely 75c to 90c up), while sows were steady to 50c higher. Wednesday's general market was only moderately active, but largely 25c over Tuesday's averages. Quotations Wednesday ranged as follows:

Hogs, good to choice:

160-180 lb.	\$22.75@27.00
180-240 lb.	26.75@27.75
240-330 lb.	27.00@27.75
300-360 lb.	26.75@27.50

Sows:

270-330 lb.	\$25.75@26.25
400-550 lb.	24.25@26.10

Receipts of hogs at Corn Belt markets for the week ended December 24 were:

	This week	Same Day last wk.
Dec. 18	46,000	66,800
Dec. 19	35,000	63,200
Dec. 20	35,800	47,000
Dec. 21	34,000	54,000
Dec. 22	46,000	96,200
Dec. 23	39,300	23,600

LIVESTOCK RECEIPTS AT MAJOR MARKETS

Receipts at major livestock markets were as follows:

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Dec. 20	260,000	587,000	189,000
Dec. 13	283,000	727,000	249,000
1946	324,000	491,000	181,000
1945	271,000	594,000	334,000
1944	264,000	530,000	247,000

AT 11 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Dec. 20	176,000	419,000	119,000
Dec. 13	200,000	541,000	173,000
1946	233,000	352,000	128,000
1945	187,000	454,000	242,000
1944	191,000	391,000	272,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Dec. 20	176,000	419,000	119,000
Dec. 13	200,000	541,000	173,000
1946	233,000	352,000	128,000
1945	187,000	454,000	242,000
1944	191,000	391,000	272,000

SOUTHERN KILL

Animals slaughtered in Alabama, Florida and Georgia in November are reported by the Production & Marketing Administration:

	Nov., 1947	Nov., 1946
Cattle	67,537	60,568
Calves	41,404	35,211
Hogs	128,210	136,215
Sheep	90	217

Totals for the 11 months ended November are reported as:

	1947	1946
Cattle	558,256	431,953
Calves	316,786	276,842
Hogs	1,084,955	908,835
Sheep	2,792	22,006

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WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended December 20, as reported by the USDA, showed a decline for all classes of livestock compared with the previous week.

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City.....	8,231	9,168	40,952	40,755
Baltimore, Philadelphia.....	6,266	1,400	26,726	1,393
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	15,394	4,118	62,465	9,000
Chicago, Elburna.....	27,334	12,597	118,118	20,040
St. Paul-Wis. Group.....	27,091	34,863	154,714	18,413
St. Louis Area.....	17,505	12,894	97,367	15,486
Sioux City.....	10,321	305	57,197	12,353
Omaha.....	19,007	1,393	77,870	19,642
Kansas City.....	20,015	5,506	67,220	17,649
Iowa and So. Minn.....	19,118	7,547	246,334	39,188
SOUTHEAST*				
.....	8,062	5,290	37,159	...
SOUTH CENTRAL WEST*				
.....	24,867	13,164	104,036	25,907
ROCKY MOUNTAIN*				
.....	7,564	690	26,000	12,929
PACIFIC*				
.....	18,692	5,653	40,707	29,069
Grand total.....	230,067	114,696	1,156,964	268,804
Total week earlier.....	256,531	114,729	1,277,206	303,900
Total same week 1946.....	246,313	106,758	1,005,168	240,500

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during November, 1947—cattle 77.5, calves 73.4, hogs 78.4, sheep and lambs 86.8.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located in Georgia, Alabama and Florida:

	Cattle	Calves	Hogs	Sheep and Lambs
Week ended Dec. 19.....	3,546	1,921	15,044	...
Week previous.....	3,435	1,678	24,663	...
Cor. week last year.....	3,356	1,242	13,098	...

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER:	Carcasses	Week ending Dec. 20, 1947.	14,813
Week ending Dec. 20, 1947.	9,188	Week previous.....	79,281
Week previous.....	9,430	Same week year ago.....	13,907
Same week year ago.....	8,918		
COW:		PORK CURED AND SMOKED:	
Week ending Dec. 20, 1947.	3,084	Week ending Dec. 20, 1947.	911,979
Week previous.....	3,220	Week previous.....	1,336,844
Same week year ago.....	6,994	Same week year ago.....	1,564,571
BULL:		LARD AND PORK FATS:	
Week ending Dec. 20, 1947.	665	Week ending Dec. 20, 1947.	51,136
Week previous.....	134	Week previous.....	122,074
Same week year ago.....	303	Same week year ago.....	223,368
VEAL:		LOCAL SLAUGHTER	
Week ending Dec. 20, 1947.	9,785	STEERS:	
Week previous.....	13,003	Week ending Dec. 20, 1947.	5,072
Same week year ago.....	24,466	Week previous.....	5,171
		Same week year ago.....	6,377
LAMB:		COWS:	
Week ending Dec. 20, 1947.	34,407	Week ending Dec. 20, 1947.	2,423
Previous week.....	61,264	Week previous.....	2,261
Same week year ago.....	42,233	Same week year ago.....	1,227
MUTTON:		BULLS:	
Week ending Dec. 20, 1947.	3,423	Week ending Dec. 20, 1947.	721
Week previous.....	3,228	Week previous.....	911
Same week year ago.....	6,377	Same week year ago.....	988
HOG AND PIG:		CALVES:	
Week ending Dec. 20, 1947.	9,041	Week ending Dec. 20, 1947.	9,100
Week previous.....	24,167	Week previous.....	10,650
Same week year ago.....	958	Same week year ago.....	11,009
PORK CUTS:		HOGS:	
Week ending Dec. 20, 1947.	2,065,777	Week ending Dec. 20, 1947.	40,932
Week previous.....	3,318,854	Week previous.....	43,623
Same week year ago.....	3,440,205	Same week year ago.....	39,238
BEEF CUTS:		SHEEP:	
Week ending Dec. 20, 1947.	167,866	Week ending Dec. 20, 1947.	40,735
Week previous.....	188,568	Week previous.....	30,781
Same week year ago.....	98,070	Same week year ago.....	30,781
VEAL AND CALF:		Country dressed product at New York totaled 4,460 veal, 72 hogs and 141 lambs in addition to that shown above. Previous week 4,784 veal, 32 hogs and 92 lambs. Same week 1946: 4,794 veal, 37 hogs and 106 lambs.	
Week ending Dec. 20, 1947.	877		
Week previous.....	355		
Same week year ago.....	415		
	70		

CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 45

POSITION WANTED

West Coast Meat Packers Attention!

Experienced operator with his home established on the west coast would like to have the opportunity to associate with a reliable firm. Experienced in every phase of the meat business from A to Z. Can give reference to substantiate ability and a successful record in the industry. W-371, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plant MANAGER or CONTROLLER position desired. 45 years of age, married. Full knowledge of all packing house operations. Eighteen years' experience. Capable of departmentalizing plant and installing cost system. W-378, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: Practical, experienced in all departments including canning and margarine. Capable of handling any and all labor relations. Address Box W-379, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: 25 years' experience in selling equipment and casings to abattoirs in Pennsylvania desires to make a change. Reply to W-386, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HELP WANTED

SALESMAN WANTED

National manufacturer of curing and seasoning compounds for the meat industry, has opening as sales representative for experienced sausage maker, to cover territory of Washington, D.C., Delaware, Maryland, Virginia, West Virginia, North Carolina and South Carolina. Compensation: Salary and commission. Write to us giving full information about yourself. Your letter will be treated confidentially. Fearn Laboratories, Inc., 9333 W. Belmont Ave., Franklin Park, Ill.

WANTED: Experienced CANNING executive. Must know meat canning from A to Z, and must be a topnotch organizer. This is a new field for this company, and we need a man who can direct every phase of this canning field for us. Wire Box W-381, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

A Real Opportunity For a General Manager

We are looking for one of the topnotch General Managers in the meat packing business, a man thoroughly capable in every phase of operating a large packing house located in Ohio. Such a man has the opportunity to buy into a progressive, going concern if he desires. At the same time, he will make a very good salary, plus a liberal share of annual profits. This is not an every day proposition. If you're qualified, wire Box W-362, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill. today.

SALESMAN WANTED

National manufacturer of curing and seasoning compounds for the meat industry has opening as sales representative for an experienced sausage maker, to cover Indiana-Ohio territory. Compensation: Salary and commission. Write to us giving full information about yourself. Your letter will be treated confidentially. Fearn Laboratories, Inc., 9333 W. Belmont Ave., Franklin Park, Ill.

SALESMEN: To call on meat packers, sausage kitchens to sell full line of seasonings, cures, emulsifiers, specialties. Two established territories now open. Those qualified must have experience selling seasonings. Salary, expense, and bonus. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF BONERS

Liberal piece work rates. Earn \$100.00 to \$125.00 per week. A permanent position with a well established organization. Ask for Mr. J. Nelson, % Illinois Packing Co., 311 West 57th Place, Chicago 9, Ill.

We need a man to sell sewed hog bungs as a side line only, on a straight brokerage basis. Prefer casing salesman with no supply this item covering north central mid-Atlantic states. Confidential. W-390, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Wanted: Assistant SALES MANAGER to head beef and veal sales department. Must be an excellent organizer and provide outstanding references. Wire Box W-382, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

WANTED: Experienced pork general SUPERINTENDENT for large old established eastern plant with long successful record. Good salary and opportunity. Replies will be treated strictly confidential. Reply to E. G. James, 316 South LaSalle Street, Chicago, Ill.

EXECUTIVE SALESMEN

Highest caliber with strong following amongst meat packers—presently calling on trade. Exceptional opportunity offered to sell revolutionary equipment for smoke houses. A "MUST" item which is the result of exhaustive engineering design and development. Exclusive territories will be given to qualified representatives. High commission on each sale. W-387, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SALESMAN WANTED

National manufacturer of curing and seasoning compounds for the meat industry, has opening as sales representative for experienced sausage maker, to cover California-Washington-Oregon territory. Compensation: Salary and commission. Write to us giving full information about yourself. Your letter will be treated confidentially. Fearn Laboratories, Inc., 9333 W. Belmont Ave., Franklin Park, Ill.

EXPERT SAUSAGE MAKER

Ohio medium sized plant needs immediately a qualified sausage maker, experienced in quantity and quality production. We are interested only in an expert. Wire Box W-385, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Salesmen calling on food packers and processors, dairies, ice cream, milk and bottled beverage plants for profitable business. Give area traveled and time worked in that area. All replies held in strict confidence. Address Box W-380, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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EQUIPMENT FOR SALE

Season's Greetings

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.
CHESAPEAKE 5300

HELP WANTED

SALESMAN

Wanted to cover east south central states and Ohio territory for well established sausage casing firm. All communications held strictly confidential. W-388, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Manager Cork Insulation Department

Wanted for our Chicago office. Experienced in cork and freezer construction, estimating and selling. Communications strictly confidential. D. C. Luse, Pres., Luse-Stevenson Co., 873 Blackhawk St., Chicago 22, Ill., Mohawk 3900.

PLANTS FOR SALE

FOR SALE: Small meat packinghouse located in one of the best coastal sections of California. Mild moderate climate, only 75 miles from famous Santa Barbara. Plenty of livestock to be bought locally. California state inspection. Very fine list of dependable customers. Living quarters plus 15 acres of ground. Room for expansion. FS-280, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS WANTED

EXPERIENCED operators want to buy or lease in the packing plant, sausage kitchen or wholesale meat business. Prefer location east of Mississippi, south of Ohio rivers. PW-391, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT WANTED

Highest prices paid for good used direct driven SAUSAGE MACHINERY complete with motors. Especially want meat mixers and stuffers and grinders. Send details of your offers, along with prices, e.g., your plant to Dohm & Nelke, Inc., 7700 E. Railroad Avenue, St. Louis 15, Mo.

WANTED: SAUSAGE MIXER, 7500# capacity, directly connected to AC motor. Must be late model in good condition. Contact Dohm & Nelke, Inc., 7700 E. Railroad Avenue, St. Louis 15, Mo.

WANTED: 5000# meat mixer. Chilli-O Frozen Foods, 311 N. Aberdeen St., Chicago 7, Ill.

EQUIPMENT FOR SALE

FOR SALE: Refrigerating units for trailer trucks. We have 3 brand new Thermo-King, model CTA units and they are being offered at a bargain. Contact Dohm & Nelke, Inc., 7700 E. Railroad Avenue, St. Louis 15, Mo.

EQUIPMENT FOR SALE

For Immediate Delivery from Stock

8000# Boss Meat Mixer with 10 HP motor
Silent Cutter Boss 36" Bowl with 20 HP motor
Silent Cutter Buffalo 43A & other sizes
Rotary Cutter with 21-25" Round Blades
Bacon Slicers; Hottmann Mixers; Stuffers; Tanks; Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

Meat Packers—Attention

FOR SALE: 1-Hottmann #4 Mixer, 6000# capacity, requires 40 HP, jacketed trough; 1-Enterprise #2166 Meat Grinder, belt driven; 2-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Allbright-Nell 4x9' Lard Roller; 1-Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?
CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

RENDERERS—ATTENTION!

FOR SALE: 1—Anco #630 Bone crusher, NEW, never used, with V-drive but less motor, @ \$1165.00. With 25 H.P. NEW Uni-closed U. S. motor @ \$1480.00. FS-368, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Paunch truck \$50.00, tri-e washer \$50.00, four hog bleeding rail hangers \$2.25 each. All new equipment. Georgetown Locker Plant and Abattoir, Georgetown, Texas.

BUSINESS OPPORTUNITIES

Sausage Kitchen

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HAPPY NEW YEAR

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletin.

Rendering & Lard Equipment

- 1-COOKER: Anco, #600 Laaba Sanitary Dry Rendering 4'6"x10' jacketed head, 20 HP motor.....\$2750.00
- 1-COOKER: Boss, 4x7, 10 HP motor, dry rendering, reconditioned.....2000.00
- 1-COOKER: Dry Rendering, 3x8, 1500# capacity, Boss #111, 5 HP motor, Guaranteed condition.....1200.00
- 1-EXPELLER: Anderson 18, Heavy duty, similar to Duo—with tempering apparatus and motor.....0985.00
- 1-CRACKLING PRESS: Anco, 202-3 continuous screw type. Practically new.....Bids requested
- 1-HYDRAULIC PRESS: Anco, 600 ton, 2-3 years old, pump and fittings included. Guaranteed.....4750.00
- 1-HYDRAULIC PRESS: Boss, 300 ton, complete with pump. Good condition.....3000.00
- 1-HYDRAULIC PRESS: Anco, 800 ton, complete with pump. Good condition.....2500.00
- 1-SETTLING TANK: Large, 60x46x24, with lard pump.....75.00
- 2-BONE CRUSHERS: NEW, similar to Anco #630, capacity 10,000 lbs. green bones per hour, V-belt, less motor.....1350.00
- 1-STUFFER: Randall, 2000#, with one valve, new gasket and safety ring.....300.00
- 1-SAUSAGE STUFFER: Brecht, 200#, reconditioned & guaranteed.....350.00
- 1-JOURDAN COOKER, NEW, single cabinet, galvanized with stainless steel trim, gas fired, complete with pump and all controls.....1050.00

Sausage & Smokehouse Equipment

- 1-SILENT CUTTER: Buffalo #27 with motor, reconditioned & guaranteed.....\$ 500.00
- 1-SILENT CUTTER: Buffalo, #38, with motor, reconditioned.....750.00
- 1-SILENT CUTTER: Buffalo, 6000#, 10 HP, Late type, excellent condition.....Bids Requested
- 1-SILENT CUTTER: Buffalo, #32, with motor, very good condition.....550.00
- 1-MEAT MIXER: Boss, 6000#, 7 1/2 HP motor, Good condition.....600.00
- 1-WORM DUMP MIXER: Boss, Size 35, capacity 1,000#, 10 HP motor.....750.00
- 1-MIXER, Boss #4, 1,000# capacity, 84"x44"x57", bottom unloader, reconditioned & guaranteed.....585.00
- 1-VACUUM MIXER: Globe, 700 lb. 7 1/2 HP motor, complete with 5 HP vacuum pump, late model, excellent condition.....1350.00
- 1-GRINDER: Special Buffalo #266 V-belt drive, 15 HP motor, new worm & cylinder.....975.00
- 1-GRINDER: Enterprise #1541, 2 HP.....400.00

Killing Floor & Cutting Equipment

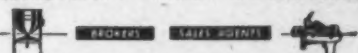
- 1-BEEF CASING CLEANER: Boss #402, 3 HP motor, little used.....1200.00
- 1-HOG DEHAIRER: New, capacity 60 hogs per hour, with hand throw-out 10 pt. star, V belt drive, 7 1/2 HP.....1095.00
- 9 pt. star, gear drive, 5 HP.....965.00
- Same machine with V-belt drive.....400.00
- 1-BEEF DROPPER: NEW, Globe electric, 600 HOG GAMBELS, steel, similar to Globe #284-S, ea......35

Miscellaneous

- 1-KETTLE: LARD RENDERING, 50 gallon, Steam Jacketed, stainless steel, with double action side scraping agitator with motor.....\$1050.00
- 3-KETTLES, 125 gallon, stainless clad, good condition.....290.00
- 1-BOILER: Locomotive type, 15 HP, 100# pressure, oil fired, all automatic.....750.00
- 1-BOILER, 25 HP, Scotch Marine, 100# W.P. with stack, pump and lubricator.....785.00
- 1-SCALE: Howe Weight-ograph, electric, 5000# capacity, portable pan type.....275.00
- 1-AMMONIA COMPRESSOR: York 3x6, with 10 HP motor, starter, counter flow, condenser, receiver, valves, etc. Flat belt, complete.....475.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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SPECIALISTS

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Meat and Gravy

A number of prodigal sons of North Carolina want to return to pig knuckles in their native state instead of Virginia ham. It all came about when proposals were made to increase city taxes in Norfolk, Va. They wired Governor Cherry of North Carolina: "We North Carolinians who migrated to Norfolk that we might eat higher up on the hog, not expecting to be taxed to death in so doing, ask your forgiveness and pray you either to annex this part of Virginia (where we are in a majority) or allow us to return to the pig's knuckles." To which the governor replied: "Come on back. Progress and development in this state have been such in recent years that North Carolina pig knuckles are far more luscious than the ham you went to Virginia to get."



A recent newspaper headline "Pork Sky High!" was somewhat misleading for this story was not another H. C. L. piece. Instead it told the tale of a 25-lb. piggy making its first (and last!) airplane ride from the West Coast to a radio contest winner at Eureka Springs, Ark. The porker, whose air express trip had been announced on "Breakfast in Hollywood," left Los Angeles at 12:15 noon and arrived in St. Louis at 11:10 p.m. the same day. There it was transferred to rail express for the last leg of its one-way ride to Eureka Springs.



The Supreme Court granted an appeal recently to a Pocahontas County, W. Va., man who had been sentenced to life imprisonment after theft of \$51.82 worth of meat. The sentence was imposed on Vesper Ray Cutlip, one of four men indicted on a charge of breaking into a meat storage house and stealing three hams and one pork shoulder. Cutlip was convicted of grand larceny and given a life sentence on the basis of two previous convictions.



During and since the war good cowboys have been scarce in the range country. Many wise old steers have eluded the amateur cowhands when the regular branding and sorting round-ups came around, reports a recent *Farm Journal*. The Matador Land and Cattle Co., which owns two large ranches in Texas, has been building traps at watering places. These are fenced-in enclosures with gates that let cattle in, but are fixed so that they can't get out. When the cattle get thirsty enough they find their way to the gates. Some eight- and nine-year-old steers as well as the unbranded bulls and some old cows have been caught.



Beef fat and fish oil will be parts of the highways of tomorrow. According to L. E. Andrews, New York regional paving engineer of the Portland Cement Association, the fat and oil are being used to strengthen a new type of concrete used in road building.

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

THE NATIONAL PROVISIONER

Magazine of the Meat Packing and Allied Industries

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APR 9 1948

ALPHABETICAL INDEX TO VOLUME 117, COVERING ALL ISSUES FROM JULY 5, TO DECEMBER 27, 1947, INCLUSIVE

Index lists alphabetically principal articles and items have appeared during the past six months. Market statistical information appearing regularly, but not includes the following: Livestock Market Receipts, Packers' Livestock Purchases, Slaughter Re-Weekly Hog Cut-Out Tests, Provision and Lard Mar-views and Charts, U.S., AMI and Chicago Cold Stor-Stock Reports, Tallow and Grease Market Reviews, ing Material and Fertilizer Markets, By-product and Prices, Vegetable Oil Market Reviews and Hide and Skin Market Reviews and Charts, Finan-ces, Government Purchases and current news of the fields covered. The current volume also contains ries of important regulations, amendments, etc., is-pecial agencies created during the war and postwar by the federal government which pertain to the meat

packing industry. Important rulings and actions of the Meat Inspection Division, Interstate Commerce Commission, Federal Trade Commission and other permanent government agencies are also listed herein.

Included as a regular feature of each weekly issue, but not indexed, is the USDA estimate on federally inspected meat production.

Proceedings—including all speeches—of the annual convention of the American Meat Institute are indexed under American Meat Institute Convention in Review.

Department features appearing at regular intervals include Processing Points, Plant Operation and Maintenance, Rendering and By-Products, Meat Plant Refrigeration, Canned Meat Processing, Merchandising Methods, New Equipment and Supplies, Meat and Gravy and Up and Down the Meat Trail.

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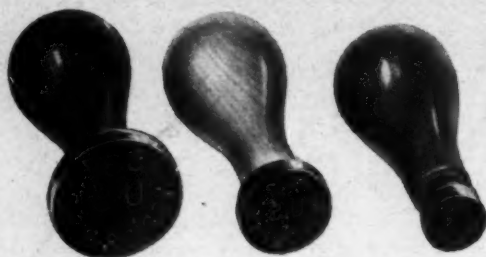
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Research workers are constantly discovering new facts about meat. These scientific facts, when translated for the consumer in terms of what they mean in better health, are excellent reasons why people should eat more meat. At a time of increasing competition from other food industries, no opportunity to exploit the good qualities of meat should be overlooked. From time to time this column will disseminate information about meat that is being learned in research laboratories—facts which packers can pass on to consumers in talks, publicity and advertising.

• Research completed at the University of Chicago shows that laboratory animals fed vegetarian diets provide additional evidence that a purely vegetarian diet (as contrasted to an omnivorous diet built around meat protein) tends to shorten life." A report on the research, conducted by A. J. Carle and F. Hoelzel, of the department of physiology, concludes:

"The growth of rats fed omnivorous and vegetarian diets was observed during 2 longevity studies and during additional short-term studies. Rats on purely vegetarian diets were stunted in growth. Rats fed an omnivorous diet lived significantly longer than rats on a vegetarian diet. Moreover, the life span was more uniformly prolonged in the intermittent fasting of rats fed an omnivorous diet than in rats fed a vegetarian diet."

The report states that the rats on omnivorous diets got "about 35 per cent protein (chiefly meat protein) or 28 per cent fat."

• Experiments are indicating that it is important that all of the eight essential amino acids be eaten together; maximum benefit is to be obtained from them. Foods from animal sources contain all of the nutritionally essential amino acids and therefore it is recommended that one-third to one-half of the daily recommended allowances for protein come from meat, poultry, fish, milk, eggs and cheese. Vegetable proteins are often deficient in one or more amino acids.

• Meat is now being included in the diets of young infants. In the past, pediatricians have not recommended meat until about six or seven months, but there is a growing tendency to feed it much earlier.

• Tests have shown that smoked corned meats are no harder to digest than fresh meats.

• Meat is one of the richest sources of phosphorus, which enters into many physiological processes than any other mineral.

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